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Cuisine

Holiday
Special
**DINNER
WITH OUR
HEROES**

PAGE 64

55

Recipes
for a
Memorable
Meal

The **ULTIMATE THANKSGIVING ROASTS**

Spiced Honey-Glazed Ham • Bouchon Turkey

169
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The Glories of Garlic

Following her passion for the pungent flavor of garlic, **SAVEUR** senior editor **Karen Shimizu** examines the allium in its many forms. In the process, she cooks up a storm, turning out dishes that span the globe, from Georgian-style Cornish game hen with garlic sauce to Filipino beef short ribs adobo to a knock-out triple garlic linguine.

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Holiday for the Heroes

At Napa Valley's Bouchon Bistro, chef **Thomas Keller** and his staff help recovering military veterans feel right at home with a traditional Thanksgiving feast that includes roast turkey, honey-glazed ham, sausage stuffing, apple pie, and more.

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THIS MONTH ON THE WEB

Gear up for November 27 with our complete **Thanksgiving guide**, featuring videos, planning tips, cooking timelines, and the best tools and products for the holiday. Get inspired with more than a dozen menus for feeding two to twenty, or spin our **Thanksgiving menu generator** to spice up your celebration with a fresh selection of drinks and dishes. And, of course, browse our extensive recipe collection for mains, sides, cocktails, and desserts. See it all at **SAVEUR.COM/THANKSGIVING**



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ON THE COVER Spiced honey-glazed spiral ham (see "Holiday for the Heroes," page 64) Photograph by Eilon Paz

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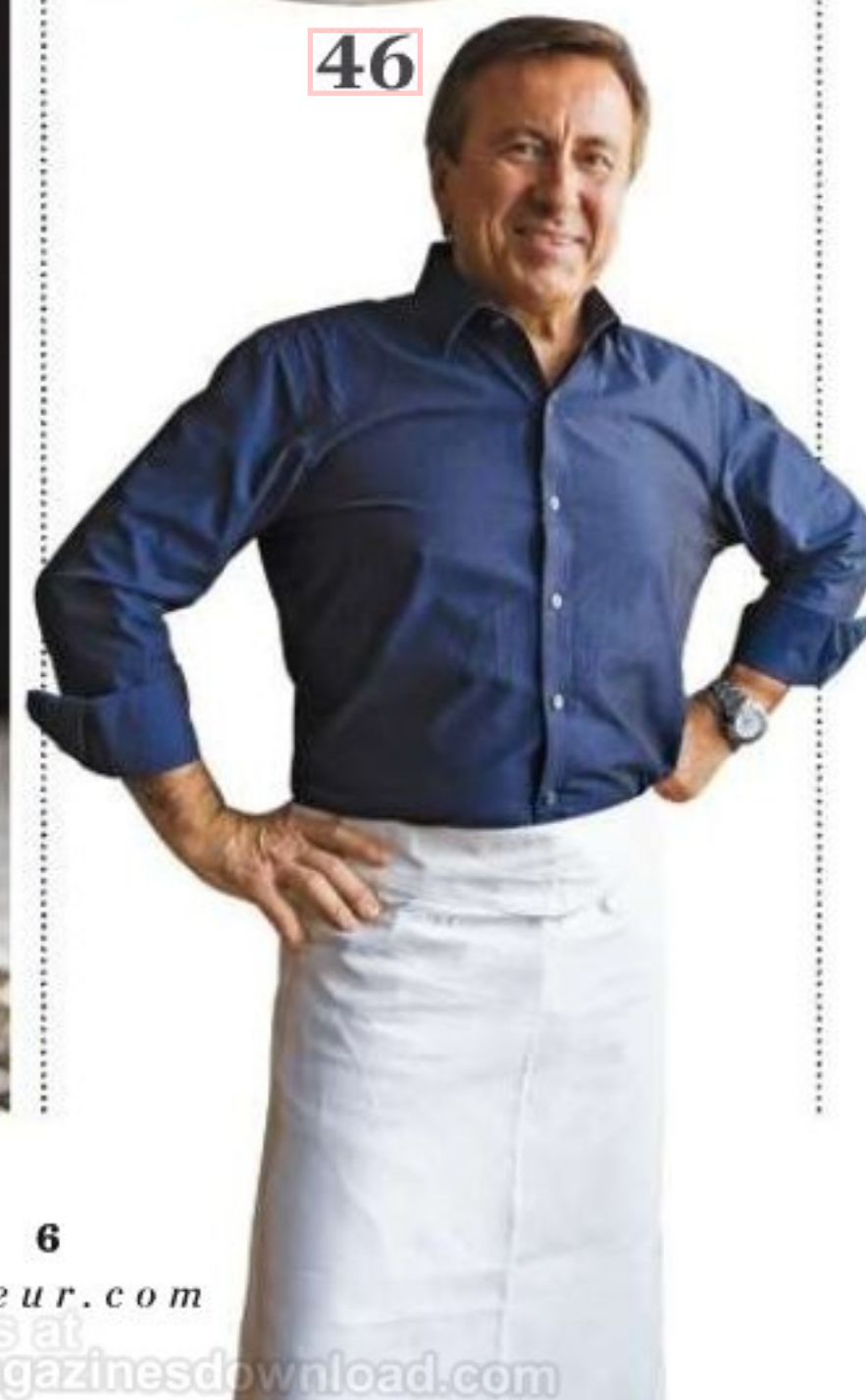
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CLOCKWISE FROM TOP LEFT: NICKOLAS MURAY PHOTO ARCHIVES; INGALLS PHOTOGRAPHY (2); CHRIS GEORGE; INGALLS PHOTOGRAPHY; ZACH STORALL

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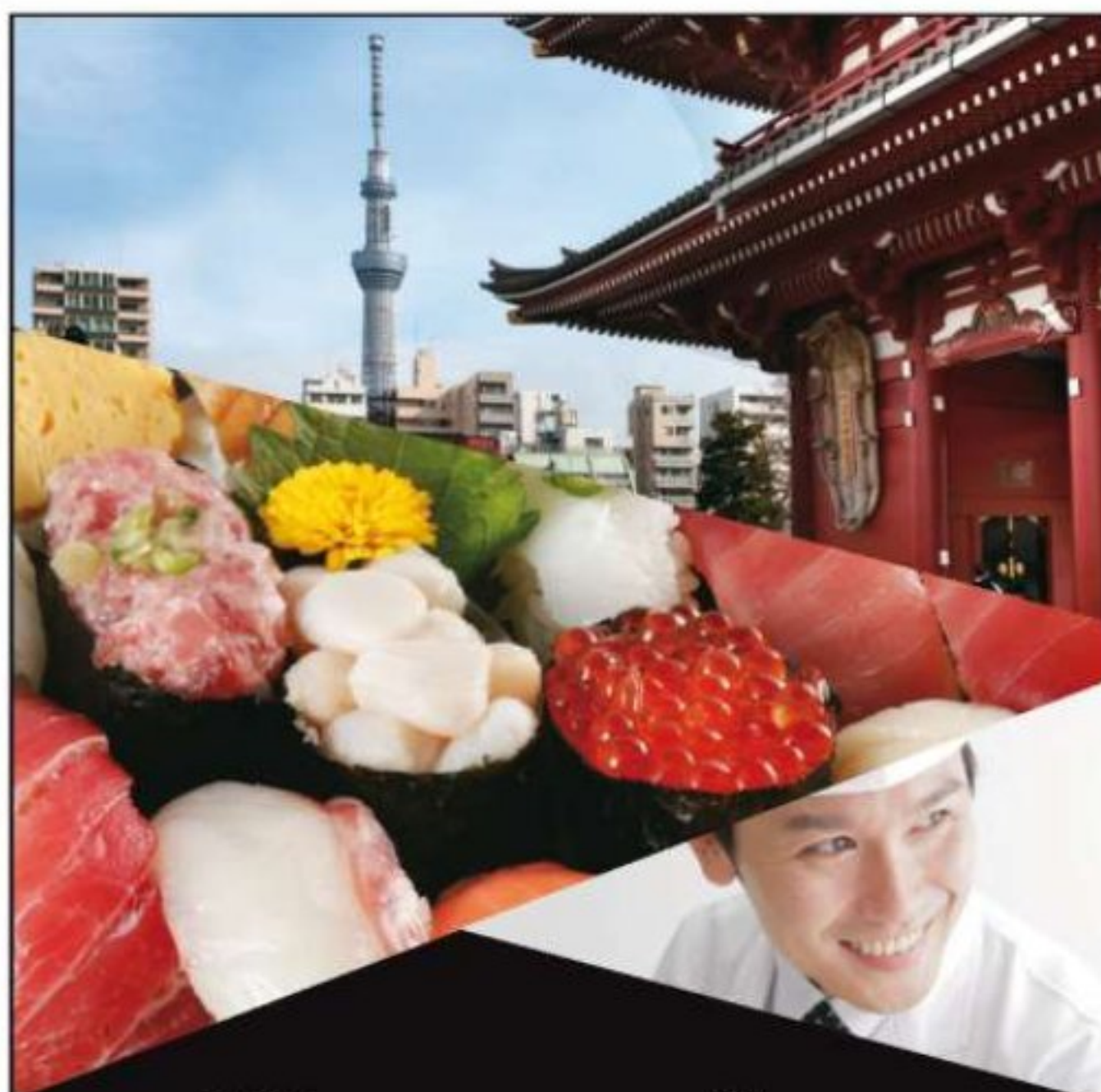


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FIRST

BY BETSY ANDREWS

Photograph by Eilon Paz



A Full-Bellied Thanks

In gratitude to the pros who feed us and teach us

I spent last Thanksgiving at Thomas Keller's Napa Valley restaurant Bouchon Bistro. My tablemates were residents of The Pathway Home, a program for veterans recovering from the psychological effects of war. These soldiers were used to being brave and stoic. But at this celebration, all of us—the vets and their families, the Pathway Home staff, and I—were as giddy as kids.

With our plates piled high with delectable dishes—roast turkey, glazed ham, sausage stuffing—of course we were ebullient. Keller's team throws this annual feast as a thank-you to these guys for their service (see "Holiday for the Heroes," [page 64](#)). We were all much obliged in return for the meal.

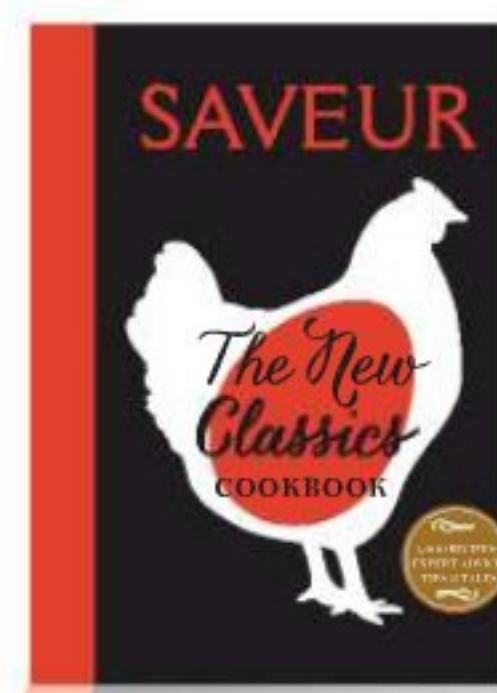
I was grateful in part for the lessons to be learned from such magnificent cooking: the way the turkey thighs were transformed into gorgeous roulades; how the puréed mushrooms added umami depth to the haricots verts casserole. Beyond feeding us, this is what great chefs do. They give us wonderful recipes

and useful techniques so that our own holiday meals shine. They teach us to be better cooks.

Speaking of terrific teachers, all of us at *SAVEUR* are thankful for the time we shared working with James Oseland. Jim helmed the magazine as editor-in-chief for eight years. It was a brilliant time, full of exciting travel, delicious food, and inspired stories. As we move into the next chapter at *SAVEUR*, I believe I speak for readers, as well, when I say that we are smarter cooks, diners, and travelers for his guidance.

I am sure that this Thanksgiving you have mentors to thank, too. What a fine occasion we give ourselves to gather, eat, and reflect on those we are grateful for. Enjoy it.

Veterans and their families with staffers of The Pathway Home and Bouchon Bistro at Thanksgiving in Yountville, California.



20 YEARS OF RECIPES

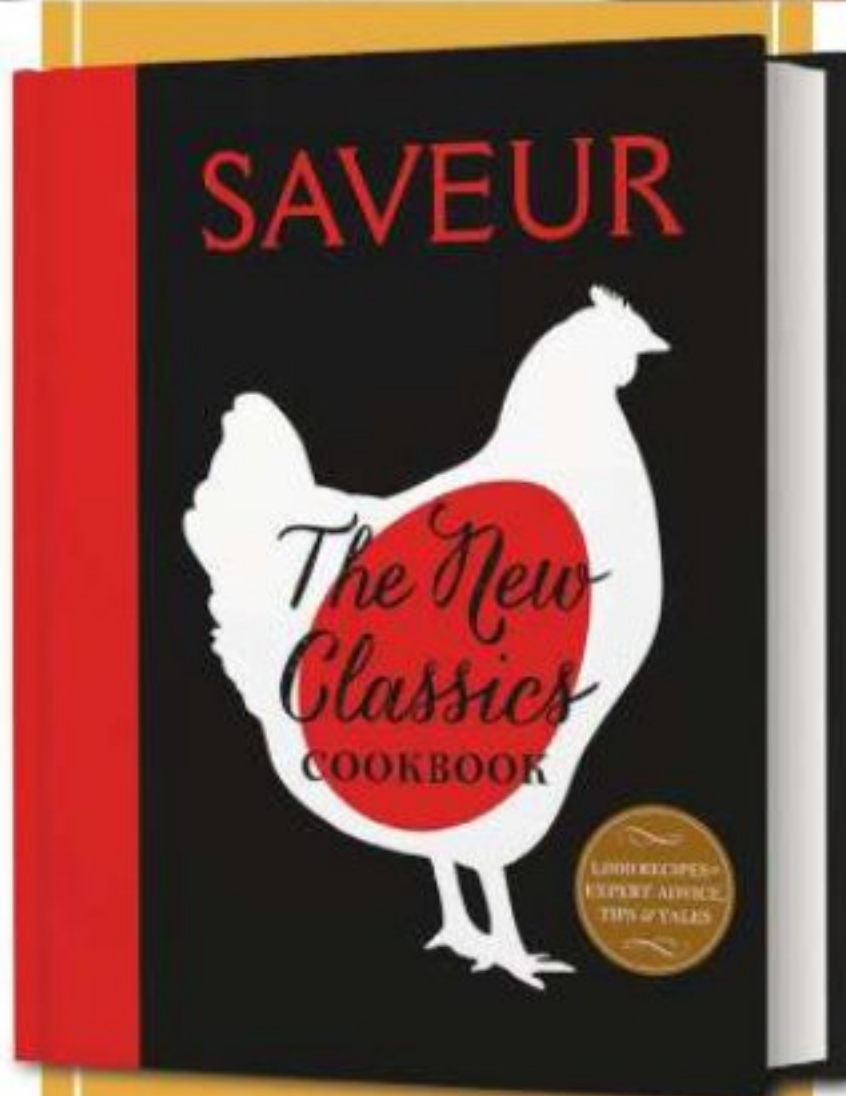
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FARE

Feasts and Fiestas from the World of Food

➔ Houston, We Have Turkey

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← Navy Bean Pie

SERVES 8

For this autumnal pie (pictured on this page), navy beans are puréed with sugar, cinnamon, and nutmeg to yield a custardy filling that caramelizes deliciously in the oven.

For the crust:

- 1½ cups flour, plus more
- 7 tbsp. unsalted butter, cubed and chilled
- 1 tsp. kosher salt
- ¼ cup ice-cold water

For the filling:

- 1 cup evaporated milk
- 1 cup canned navy beans, rinsed and drained
- 1 cup sugar
- 4 tbsp. unsalted butter
- 1½ tbsp. flour
- 1 tbsp. vanilla extract
- 1 tsp. ground cinnamon
- ½ tsp. freshly grated nutmeg
- 3 eggs

1 Make the crust: Pulse flour, butter, and salt in a food processor into pea-size crumbles. Add water; pulse until dough forms. Flatten dough into a disk and wrap in plastic wrap; chill 1 hour.

2 Make the filling: Heat oven to 350°. Purée evaporated milk, beans, sugar, butter, flour, vanilla, cinnamon, nutmeg, and eggs in a blender until smooth. On a lightly floured surface, roll dough into a 12" round. Fit into a 9" pie plate; trim edges and crimp. Pour filling over dough; bake until golden brown on top and filling is set, about 1 hour. Let pie cool completely before serving.

A GOODLY SLICE

Eight years ago, when Imani Muhammad needed to raise funds for her nonprofit childcare on the southwest side of Chicago, she baked bean pies. Made from sweetened navy bean purée, they boasted a silky, custardlike base spiced with nutmeg. They proved so popular that they became the program's main fundraising tool, which isn't surprising if you know bean pie's history.

The dessert's roots are in dietary guidelines set forth by religious leader Elijah Muhammad, who, in the 1967 treatise *How to Eat to Live*, wrote that beans were a blessed food—but that sweet potatoes weren't fit for man to eat. His daughter developed a sweet potato pie–like recipe using navy beans that was so delicious, it became the most popular way to raise money for the Nation of Islam. Its members hawked them on street corners from the early 1970s onward.

I first encountered bean pies in Detroit during college and looked for them in Chicago after I moved here. Eventually I found Imani, who by then had launched a bakery, Imani's Original Bean Pies, where she makes 550 pies a week. Her recipe, she told me, came from the Muslim grandmother of a childhood friend. "Nanna used to make bean pies for me, and I just loved them," she said. "Now, I get to make them for her." —Jennifer Day

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ANNIVERSARY:

"The Soup Nazi"

1995, NEW YORK CITY
The seventh season of the TV show *Seinfeld* introduced a strict vendor who doled out verbal abuse along with his soups. The character was based on real-life soup peddler Al Yeganeh, who ran a take-out-only shop in Manhattan where he featured a dozen daily-changing hot and cold soups for which customers lined up down the block. After the episode aired, actor Jerry Seinfeld visited, only to be dismissed with the character's catchphrase: "No soup for you!"



5

BIRTHDAY

Raymond Loewy

1893, PARIS, FRANCE
Shortly after World War I, design engineer Raymond Loewy moved to New York City, where one of his first successes was redesigning Sears, Roebuck and Company's Coldspot refrigerator. Released in 1934, Loewy's new round-edged model had consumers in a frenzy even in the midst of the Great Depression; sales of the fridge soared by 300 percent. Loewy is most famous for his

(continued on page 22)



SEEDS of INTRIGUE

A WEST AFRICAN SPICE WITH A SERIOUS PUNCH

My love affair with the West African spice known as *dawadawa* began at a community potluck at the Malian Cultural Center in the Bronx, where I live. There, I was drawn to a cauldron of braised chicken in a tar-hued sauce that smelled like cocoa and something else—something punchy and mysterious. The dish, I learned, was *fakoye*, a specialty of the Tuareg people. One of its ingredients, *dawadawa*, made from the fermented seed of the locust bean tree, was the source of the musky aroma. I soon became obsessed with the spice. In the open-air markets of Mali, Nigeria, and Ghana, the seeds are sold pressed into golfball-size portions that can be dropped into soups or braises. At African markets in the U.S., I prefer to buy the split seeds, which I roast to revive the oils. This year, I'm grinding them for a dry rub for my holiday turkey, to give that tried-and-true American bird a small dose of West African-style funk. —Baron Ambrosia

Upper Crusters

My grandma's kitchen cabinets were full of ceramic knickknacks that included everything from a frog to a man sitting on an outhouse toilet. I used to think the sculptures, which she bought at antiques stores and on eBay, were just decorative, but one day she set me straight. They were pie birds, she explained—

hollow sculptures used for making two-crust pies. When you planted one at the center of a pie with its head poking through the top crust, it vented steam, preventing the filling from bubbling over. It also kept the upper crust crisp by raising it up and away from the filling. Pie birds evolved from funnel-shaped piecrust lifters, invented in 19th-century England. In

the 1930s, when an Australian potter patented one in the shape of a blackbird, these tools came to be called pie birds. Despite their name, they can take any shape. My own budding collection includes a cardinal and a chef. They sit on my kitchen windowsill, a whimsical enticement to bake. —Riddley Gemperlein-Schirm

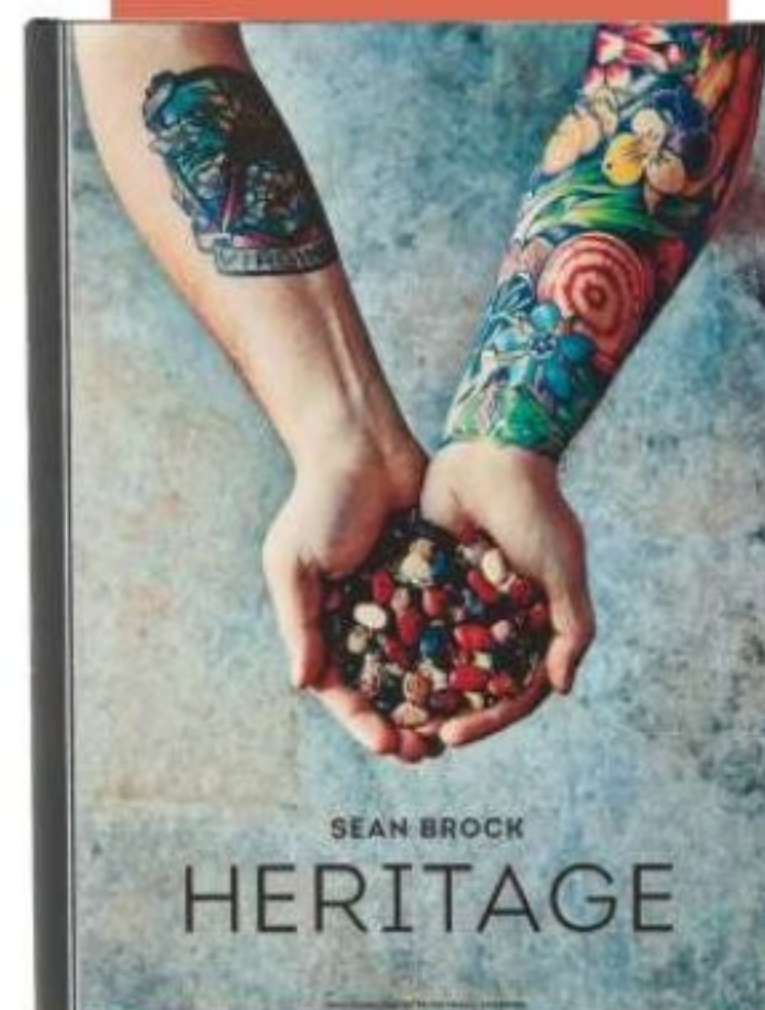


FARE

BOOK REVIEW

A Sense of Place

Heritage (Artisan, October 2014), the first cookbook by Sean Brock, chef at the extraordinary restaurant Husk, in Charleston, South Carolina, is equal parts chronicle of Husk's best dishes and survey of the local agricultural landscape. Each recipe is overflowing with Southern terroir, like a risotto of "rice grits" (broken rice) studded with squash seeds and marjoram,



and a salad that pairs sweet plums with tomatoes on a swirl of spicy arugula pesto. It's a rigorous but amply rewarding book: I made Brock's 14-hour slow-cooked pork shoulder, rubbed with brown sugar and paprika and paired with a toasted cornmeal and tomato gravy, in my New York kitchen. Taking a bite of the meltingly tender meat, I may not have been anywhere near the South, but I was transported there, in exactly the way I think Brock wanted me to be. —Helen Rosner



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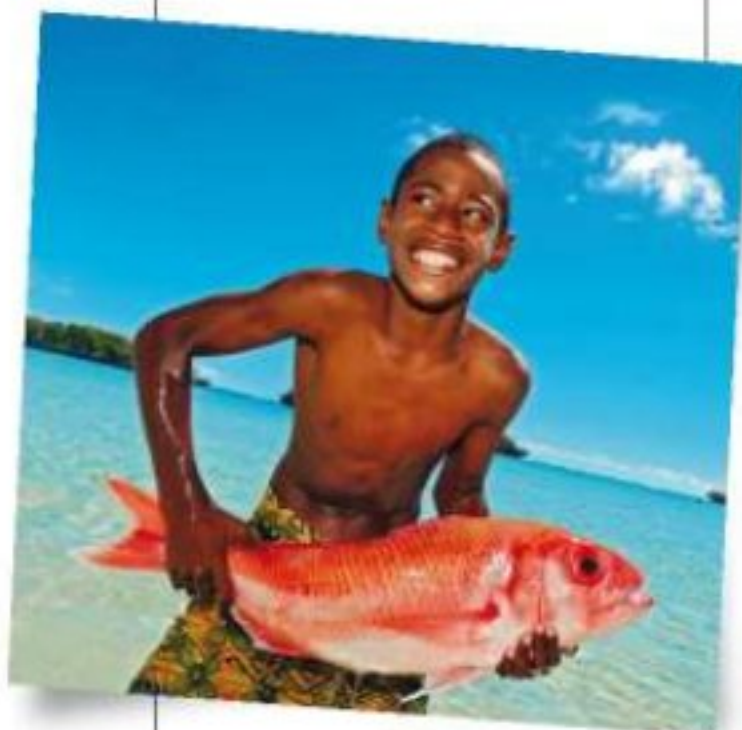
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(continued from page 20)

work in the 1950s and 1960s at the Coca-Cola Company, where he revamped and streamlined its vending equipment and developed the design for slenderized quart-size Coca-Cola bottles.



7-10

The Wajuyu Festival

(Red Snapper Festival)

MARÉ, NEW CALEDONIA

On a tiny island off the coast of Australia, the Roh tribal fishing village celebrates the red snapper. Visitors can taste the deep-sea fish steamed, fried, or baked, as well as cooked in coconut curry, and sample other local delicacies, such as *choko* (a pear-shaped gourd) and *wael* (a sweet variety of yam). Info: iles-loyaute.com

8-30

November Porc

EMILIA ROMAGNA, ITALY

Throughout November, Emilia Romagna hosts a series of weekend events celebrating pork. In the town of Sissa, master butchers toil to make the world's largest *mariolone* (cooked pork sausage), which last year weighed 132 pounds; in Polesine Parmense they compete to create the heaviest *prete* (a cooked pork shank *salume*). Games of *tiro al salame* (throw the hoop onto the salami) and *salumi*-making demonstrations round out the festivities. Info: novemberporc.com

(continued on page 24)

Houston, We Have Turkey

AN ASTROPHYSICIST ENGINEERS THE PERFECT BIRD

For the past few Thanksgivings, I've been a guest at the home of the Silvers, parents of my best friend, Alexis, in Needham, Massachusetts. Each year I look forward to the spread of oyster and sausage stuffing, Brussels sprouts, apple cake—and one particularly fast-cooking turkey.

For me, timing the holiday bird just right has always meant starting it in the oven at least 4 hours before dinner. But Alexis' father, Eric, a senior astrophysicist at the Harvard-Smithsonian Center for Astrophysics, has a method for cooking his turkey in a fraction of the time.

Long after the sides are done—and way too late in the day for my peace of mind—Eric steps outside to light the grill. Alexis' mother, Marjorie, sets the turkey atop a rack inside a

disposable aluminum pan and rubs it with olive oil, herbs, and spices. A halved apple and lemon and the last gasps of fresh parsley, rosemary, and thyme from the garden go into the cavity. Then we hand off the bird to Eric, who presides over a blazing hot grill that he's stoked to 900 degrees using a deep bed of natural hardwood lump charcoal.

Eric nestles the pan into the glowing coals, making sure to heap them all the way up the sides of the pan, and lowers the lid. On occasions when the weather has been especially cold, he has insulated the grill by lining the bottom and sides with grill bricks that retain a kilnlike heat. But one time the grill got so hot—around 1,400 degrees—that it set the bird aflame, he told me, so now he keeps a careful eye on the foreshortened pro-

ceedings and finishes the preparation with a stint in the oven.

Eric takes a peek at the bird now and then, reaching a gloved hand into the grill to wrap foil around the wings, which are always in danger of burning. After about 45 minutes, he raises the lid to reveal the turkey, now a bronzed beauty, and ferries it to the house. In the short time that it takes for the bird to conclude cooking, the family assembles in the dining room and starts enjoying a parade of sides. When Marjorie and Eric present the carved turkey, cheers erupt. We dig in. It's fantastic: crisp-skinned, juicy, and smoke-kissed from the grill. I lean back in my chair, full and happy. Thanksgiving may not be rocket science for everyone, but it is here—and I love being a part of it. —Kellie Evans



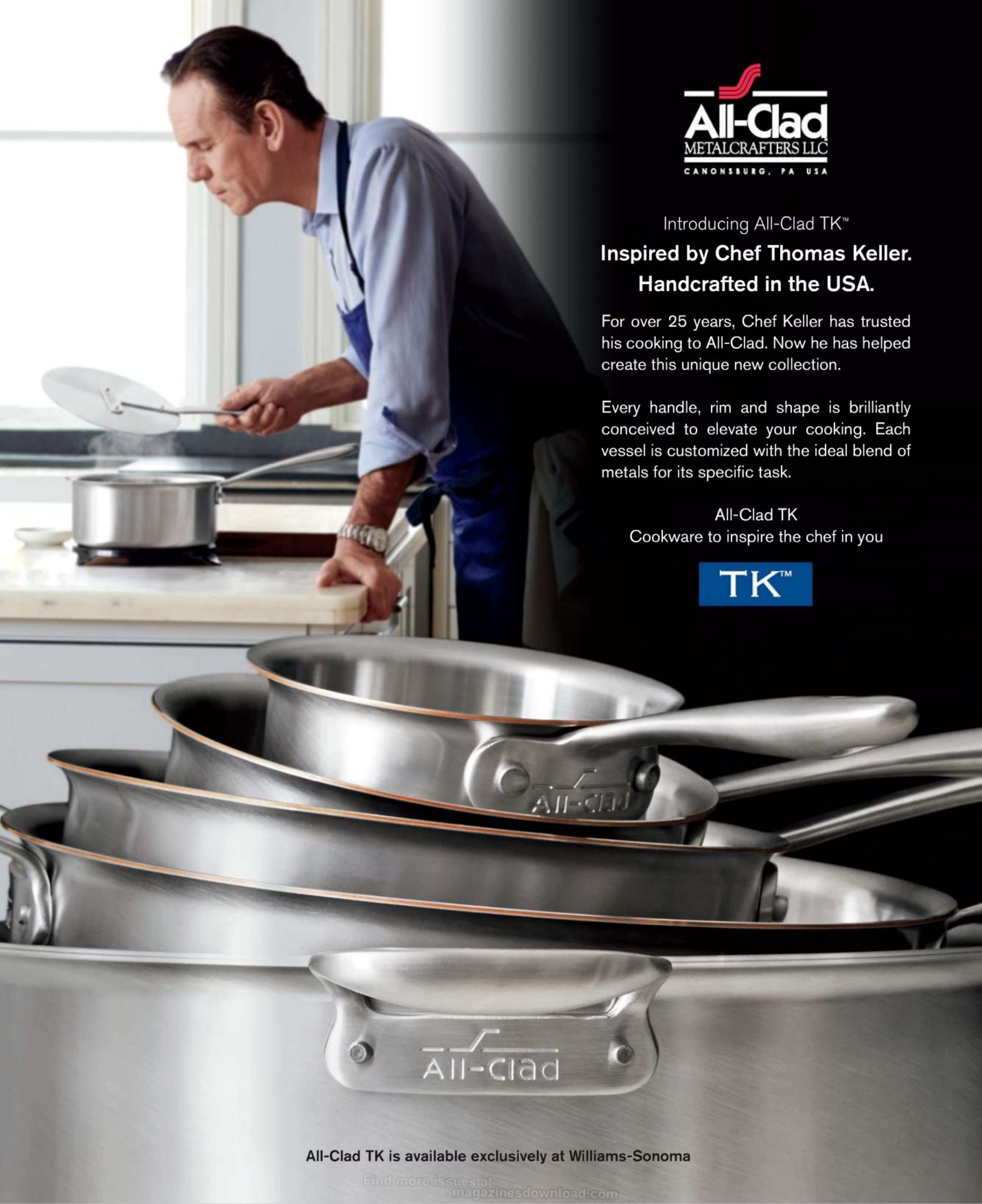


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(continued from page 22)

18

The Life and Death of Gourmet Magazine

ANN ARBOR, MICHIGAN

University of Michigan's Hatcher Graduate Library hosts the first exhibit dedicated to the late, legendary food magazine *Gourmet*. In a look back at the publication's 68-year history, each issue from 1941 to 2009 is on display, as well as cookbooks and menus published by *Gourmet*'s leading contributors. On November 18, curator Janice Longone will discuss the materials on view. Info: lib.umich.edu

21-23

America's Hometown Thanksgiving Celebration

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MASSACHUSETTS

With a grand parade, tours of the *Mayflower II* (a re-creation of the original), and a massive food festival right by the spot where the Pilgrims first landed in 1620, the town of Plymouth throws a weekend-long blowout that puts the first Thanksgiving to shame. The feast features record-breaking dishes—which in years past have included a 2,539-pound pulled pork sandwich—and contests in categories like best chowder and best dessert. Info: usathanksgiving.com



The Art of the Meal

A GRANDSON REMEMBERS DIEGO AND FRIDA WITH A FOOD-FILLED FESTIVAL

FOOD FOR THOUGHT

"...poultry is
for the cook
what canvas
is for the
painter."

— JEAN ANTHELME
BRILLAT-SAVARIN, *THE
PHYSIOLOGY OF TASTE*
(1825)



The first time I met Diego López Rivera, grandson of the legendary Mexican painter Diego Rivera and step-grandson of surrealist artist Frida Kahlo, it was in his hometown of San Miguel de Allende, Mexico, over a breakfast of *chilaquiles*. I was nervous to meet this man, unsure if he would be as electrically charged as his grandfather, who was infamous for his hot temper. As we tucked into tomatillo-soaked tortilla chips, however, I discovered that López was a gentle man, as soft-spoken and considerate as his grandfather was impetuous. Growing up in the shadow of his grandparents' ample legacy—their revolutionary art, impassioned communism, torrid and hurtful affairs—was not an easy birthright, López told me. But the 62-year-old

filmmaker found peace with his larger-than-life family by researching their other great passion: food. For the past several years, he has dedicated himself to recreating the recipes that Rivera and Kahlo used to serve at their legendary Mexico City salons in the 1930s—a project that culminates this spring in a food festival at the Rosewood San Miguel in their honor. When I pressed him for details, he offered to give me a taste.

In the kitchen of the Rosewood, López told me the story of how his grandparents entertained with epic dinner parties that Kahlo called *días de los manteles largos*, the days of the long tablecloths.

"Whenever people came to Mexico, it was a very important part of their visit to see Frida and Diego," said López. The upper echelons of

society all had an invitation to dine with them. On any given night you might find the Rockefellers, Frank Lloyd Wright, Orson Welles, Gary Cooper, or Leon Trotsky eating classic Mexican dishes, listening to mariachi music, and drinking tequila well into the early hours of the morning.

Putting the finishing touches on his *pico de gallo con xoconostle*, a piquant fresh salsa of diced tomatoes, onions, and tart, underripe cactus fruit, he described how this dish would have been one of many in an overflowing feast beginning with soup, perhaps made with chicken broth and the toasted, vermicelli-like pasta *fideos*. This would be followed by a salad of grilled zucchini, avocado, and salty *queso añejo*, perhaps, and creamy, ricotta-like (continued on page 26)



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(continued from page 24) *quesón* or other local cheeses. The main course was always a showstopper: *manchamantel*, chicken and pork braised in a chile-spiked sauce; or Rivera's favorite, *mole de pato*, duck stewed in a sauce of chocolate and chiles.

Cooking these dishes, López said that making the soulful food that his grandparents loved the most has helped him understand them not just as legends, but as people. He also found that he wanted to share the recipes, so he started throwing dinner parties at his home. Those dinners soon morphed into the Frida Kahlo and Diego Rivera Food Festival, where, this March, López will oversee a team of chefs who will prepare Kahlo and Rivera's favorite dishes. "We were the definition of a dysfunctional family," says López. "But food reminds me of the good moments." —Raquel Pelzel



Ensalada de Calabacín

(Frida Kahlo's Zucchini Salad)

This sautéed zucchini, avocado, and *queso añejo* salad was a favorite of Frida Kahlo's. Shake 6 tbsp. olive oil, 3 tbsp. red wine vinegar, 1 tsp. kosher salt, and ½ tsp. sugar in a glass jar until emulsified; set aside. Heat 2 tbsp. olive oil in a 12" skillet over medium-high; cook 6 small sliced zucchini until golden, 10–12 minutes. Let cool slightly and overlap on a serving platter with 2 sliced ripe avocados. Sprinkle with salt and drizzle with the vinaigrette; garnish with 3 oz. crumbled *queso añejo* (see page 94) or parmesan and 2 tbsp. roughly chopped cilantro. Serves 6–8.

5 TO TRY:

CHEF-BREWERY COLLABORATIONS



1. Masaharu Morimoto and Rogue brewery's toasty **Morimoto Soba Ale (\$23)**, brewed from buckwheat, pairs well with the roasted scallop with brown butter at Morimoto's U.S. restaurants.

2. **Long Meadow Ale (\$10)**, from Captain Lawrence Brewing Company and Four Seasons Hotel New York chef John Johnson, is floral with elderflower. Try it with maple-candied bacon at the hotel bar.

3. Chicago's Superdawg and Lake Effect Brewing

Company's **Super Bier (\$6)** has a smoky back end that perfectly complements the city's iconic veggie-topped hot dog.

4. Pink peppercorn, sumac, and lemon verbena suffuse **Zarabanda (\$10)**, by chef José Andrés and Deschutes Brewery, poured on draft at Andrés' restaurants across the country.

5. Thorn Street Brewery in San Diego tailors sweet **Güerita Bonita Hibiscus Ale (\$7)** to the spicy Mexican fare of chef Luisteen Gonzalez at his nearby restaurant, Puesto. —Grace Rasmus

LUCKY CHARMS

Every autumn, Irish bakers stock their shelves with *barmbrack*, a cakey fruit bread with roots in the ancient Celtic harvest celebration Samhain. Despite such festive associations, *barmbrack* is a humble bread, capable of pulling double duty as dessert and, spread with butter and jam the next morning, breakfast. While its name, derived from the Irish *báirín breac*, or "speckled bread," plays on an exterior that is decidedly homely, concealed within the bread are two treasures: a rich, spicy flavor and an array of small objects—a piece of cloth, a coin, a dried bean, and a ring, each wrapped in parchment—that are said to be omens for those who find them. The cloth portends lean times ahead; the coin signals wealth; the bean, spinsterhood; and the ring—well, you can probably guess.

When I ate *barmbrack* for the first time, it was at a new-ish boyfriend's home in Cork, where I was a graduate student. His family was warm and gregarious, and had welcomed me to their table without a shred of formality. Halfway through the slice of *barmbrack* his mother cut for me, with its whiff of cloves and cinnamon, I discovered a tin ring, and my hosts told me in teasing tones that this meant marriage. I blushed furiously, but was also secretly delighted, because I liked the boyfriend very much and now I liked his family too.

Several years and many breakfasts later, he became my husband, and his family my own. I've since lost track of that ring, but no matter; the real auspice that day was the *barmbrack* itself. Passed around the table, savored between stories and sips of tea, it foretold a future among people who are generous and loving. Lucky me. —Cate Huguely

★ Irish Barmbrack

SERVES 6–8

This honey-glazed breakfast bread is packed with dried fruit.

- 2 cups black tea, cooled
- ¾ cup raisins
- ½ cup dried currants, cranberries, or cherries
- 2 tbsp. each candied lemon and orange peel, minced
- 2 cups flour, plus more
- ¼ cup light brown sugar
- 2 tsp. baking soda
- 1 tsp. ground cinnamon
- ¼ tsp. freshly grated nutmeg
- ¼ tsp. ground cloves
- 6 tbsp. unsalted butter, preferably European-style like Kerrygold or Plugrá, melted, plus more
- ¼ cup whole milk
- 1 egg, beaten
- Assorted charms, wrapped individually in parchment paper
- ⅓ cup honey, warmed

Stir tea, raisins, currants, and candied lemon and orange peel in a bowl; cover with plastic wrap and let sit 2 hours, then drain and set aside. Heat oven to 325°. Whisk flour, sugar, baking soda, cinnamon, nutmeg, and cloves in a bowl; make a well in the center. Mix reserved fruit, the butter, milk, and egg in a bowl and add to well; stir until a wet dough forms. Press dough into a greased 8" cake pan and push charms into dough. Bake until firm, 35–40 minutes. Brush with honey; bake 2 minutes more. Let cool slightly; serve with butter, if you like.



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1/2 cup skim milk

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Forgotten Coast

Plump oysters, tender shrimp, crispy fried mullet, and classic Deep South dishes are among the pleasures of a trip along the Florida Panhandle

Oysters DuPont at Wakulla Springs Lodge (see [page 33](#) for recipe). At right, from top: a shrimper in Carrabelle; an Apalachicola fishing boat.

Skirting the Florida Panhandle, Route 98 connects the fishing villages of Franklin County to the Apalachee Bay, where peninsular Florida joins the mainland. A 220-mile stretch of it is known as the Big Bend Scenic Byway, which makes sense, since the sweeping arc of asphalt edges one of the nation's most beautiful coastlines, with views of the Gulf of Mexico to the

south and Spanish moss-draped forests inland.

This blessedly underdeveloped section of Florida is nicknamed the Forgotten Coast. But, for its culinary treasures, we find it unforgettable. Meaty, deep-cupped oysters, harvested from beds where the Apalachicola River flows into the Gulf, sparkle with creamy, briny freshness. The wild and cultivated mollusks lead a menu



FROM LEFT: INGALLS PHOTOGRAPHY (1); ZACH STOVALL (2)

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Clockwise from top left: softshell crab platter at Spring Creek Restaurant; Kim Williams of Mineral Springs by the Bay; Jamie Finn shucks oysters at Boss Oyster; an oyster po' boy at The Fisherman's Wife; a local fishing boat.

of other marine delights and Dixie fare; we've feasted here on shrimp, crab, grouper, mullet, and catfish, as well as fried chicken, biscuits, even casseroles.

We began our most recent journey on the waterfront deck at Apalachicola's Boss Oyster, sucking down some of the historic fishing hamlet's bountiful catch. Though we could have ordered the raw oysters crowned with flying fish roe or draped in Thai chile, wasabi, and ginger, they were so spectacularly plump and bright that we devoured them without embellishment. We also loved them fried, the oysters' lusciousness enveloped in a spicy coat of golden breading. Offering a big, scrumptious taste of the South were

the Grand Grits—cheese grits topped with a cream sauce, smoky tasso ham, and fresh, juicy shrimp.

Speaking of shrimp, the best ones in town are at Apalachicola Seafood Grill, a lunchroom with a smattering of tables covered in oilcloth and a short counter where locals gather. Pulled from the waters of the Gulf, the shrimp are sweet and remarkably tender. They arrived at our table spangled with oregano and parsley, flavored with a tingle of pepper and a wisp of grill smoke.

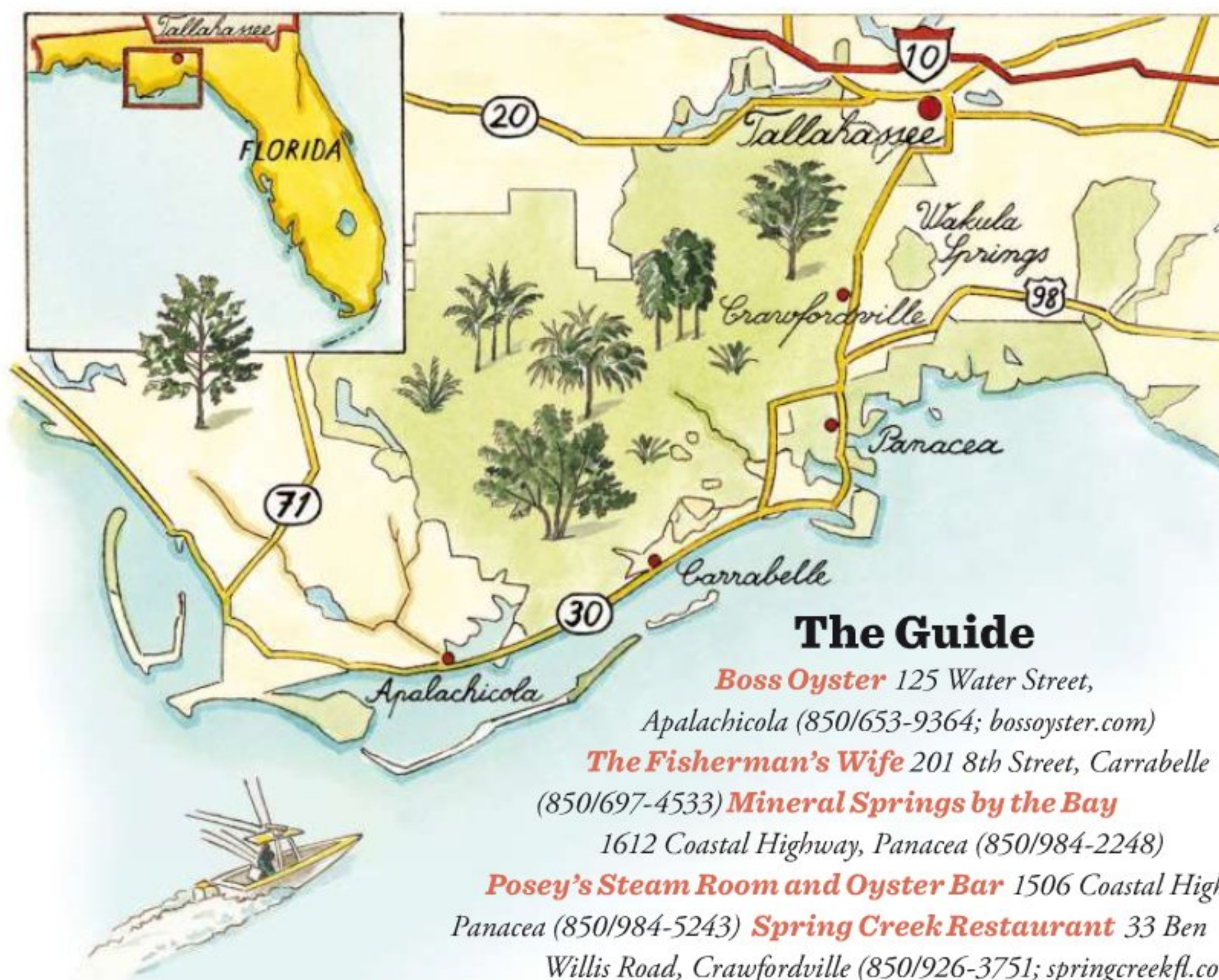
Leaving Apalachicola the next day, we drove eastward on a segment of Route 98 that's as close to the water as a road can be. Turning off the AC and rolling down the windows, we breathed in the salt air until we pulled into the sleepy village of Carrabelle, 30 minutes away. YAY, WE HAVE OYSTERS! read a chalkboard sign at The Fisherman's Wife, a small restau-

rant located in a clapboard house, painted white with baby blue shutters. Owner Pam Lycett really is a fisherman's wife; her husband was out on his shrimp boat when we stopped in. Cooled by slow-spinning overhead fans, we dug into an oyster po'boy. Splayed open and overflowing with bivalves, it was far too massive to pick up and eat, so we plucked at it, oyster by oyster, forking up the warm, sweet meat and zesty crust and blending it with bitefuls of fixings—lettuce, tomato, onion, and mayo—and pinches of airy bread. Fried green tomatoes in a veil of translucent breading and crispy hush puppies the size of eggs rounded out our meal in grand Southern fashion.

Contributing editors JANE and MICHAEL STERN are the authors of roadfood.com. Their most recent article for SAVEUR was "Best of the Blue Ridge" (October 2014).

Then it was time for dessert. Miss Pam's Key lime pie, with its thin graham cracker crust, delivered a triumvirate of creaminess, sweetness, and citrus twang. Watching as we took photographs of it, a pair of diners wearing hunting camouflage approached. "If you want to see something pretty," they suggested, "go to Posey's for crabs." How could we refuse? As soon as the check was paid, we hopped in the car and headed farther east, following the road as it turned north over Ochlockonee Bay and leapt into the town of Panacea, named for the supposed healing qualities of its mineral springs.

With its wood-paneled walls, nautical doodads, and long foldout tables, Posey's Steam Room and Oyster Bar epitomizes the vacationer's dream of the Florida seafood shack. Bring your own fish and they'll cook it for you, at \$8.95 per person. And their enormous blue crabs doused in Old Bay seasoning really are gorgeous. We feasted on them, our lips tingling, then dug into fried mullet in a toasty, snappy cornmeal crust, and a standout version of the Mobile Bay specialty known as West Indies salad: lump



The Guide

Boss Oyster 125 Water Street,

Apalachicola (850/653-9364; bossoyster.com)

The Fisherman's Wife 201 8th Street, Carrabelle

(850/697-4533) **Mineral Springs by the Bay**

1612 Coastal Highway, Panacea (850/984-2248)

Posey's Steam Room and Oyster Bar 1506 Coastal Highway, Panacea (850/984-5243) **Spring Creek Restaurant** 33 Ben Willis Road, Crawfordville (850/926-3751; springcreekfl.com)

Wakulla Springs Lodge 550 Wakulla Park Drive, Wakulla Springs (850/421-2000; wakullaspringslodge.com)

ILLUSTRATION: RODICA PRATO

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From left: shrimp at Posey's; fried chicken at Wakulla Springs Lodge.



crabmeat marinated in vinegar and loads of tangy onion, with saltines on the side.

As the afternoon sun started to fade, we left Gulf waters behind, heading north into a Florida that is rainforest lush. Our destination: the Wakulla Springs Lodge, a two-story Moorish-Deco edifice built in the 1930s and

little changed since. The lobby walls were adorned with backlit midcentury photos of bathing beauties frolicking and glass-bottom boats gliding over the adjacent spring basin. Next to the original walnut-walled elevator (close the iron gate yourself, please) was a poster from the 1954 movie *Creature from the Black Lagoon*, which was filmed hereabouts.

The lodge's restaurant menu includes deviled crab, ham-laced navy bean soup, and its legendary Oysters DuPont—bivalves broiled under a blanket of sweet crabmeat, briny capers, and feta cheese. But as good as our dinner was that night, our favorite meal here was breakfast. Bright and early, birds outside the dining room's great arched windows, busy on their morning errands, provided a colorful backdrop to our table, which was crowded with sizzled ham steak, cheese grits, biscuits and sausage gravy, and, best of all, fried chicken. Cooked to order, the chicken arrived after a 25-minute wait, still too hot to handle. But we gobbled it down as soon as we could, ripping into its crunchy crust and tearing off pieces of steaming meat. It was fried chicken at its finest.

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Later that day, we drove to the nearby town of Crawfordville to visit Spring Creek Restaurant. At this tree-shaded fish-camp lodge, we dug into the legendary fried soft-shelled crabs and a side of cheese grits, stuffed tomatoes, and crispy hush puppies.

The final stop on our Panhandle journey was Mineral Springs by the Bay, not a restaurant but a smokehouse and bait shop that we entered through a haze of smoldering hardwood. Proprietors Tim and Kim Williams insisted we take some of their Left-over Spread, which was chock full of capers and big hunks of tuna, cobia, and salmon. Lacking crackers or suitable crudités, we consumed a pint with a plastic spoon as we peeled off Highway 98 and headed north toward Tallahassee. 🐾

Oysters DuPont

SERVES 2-4

Crabmeat, feta, and capers are broiled atop garlic-and-herb-dressed oysters in this salty-sweet preparation (pictured on [page 28](#)) from chef Jodi Perez of Wakulla Springs Lodge.

- 1/3 cup olive oil
- 2 cloves garlic, minced
- 3 tbsp. minced mixed herbs, such as basil, oregano, and rosemary
- Freshly ground black pepper, to taste
- Coarse rock salt, for baking sheet
- 12 oysters, preferably Apalachicola, on the half shell
- 6 oz. feta, crumbled
- 6 oz. lump crabmeat
- 1 1/2 tbsp. capers
- Chopped parsley and thinly sliced scallions, for garnish
- Hot sauce, lemon wedges, and toasted ciabatta, for serving (optional)

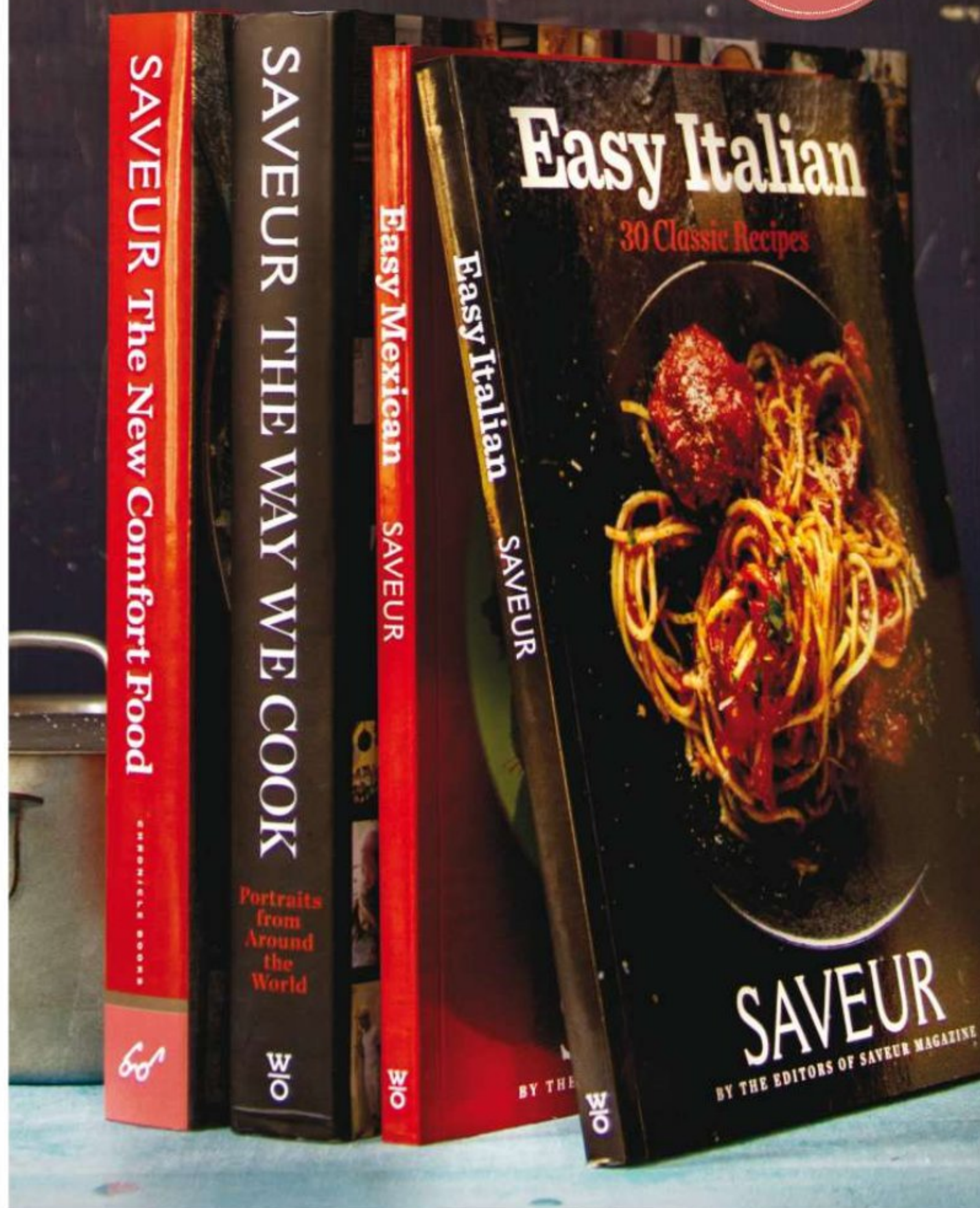
Heat oil and garlic in an 8" skillet over medium. Cook until garlic is golden, 4–6 minutes. Stir in minced herbs and pepper; let cool. Heat oven broiler. Line a baking sheet with rock salt about 1/4" deep. Nestle oysters onto bed of rock salt. Spoon reserved garlic oil over oysters and sprinkle with feta, crabmeat, and capers. Broil until feta is golden brown and the oysters begin curling at the edges, 2–4 minutes. Garnish with parsley and scallions; serve with hot sauce, lemon wedges, and toasted ciabatta, if you like.

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Each year when I visit my grandfather in Brittany, a pastoral region on France's northwest coast, I return bearing delicious gifts for my friends: thin, delicate butter cookies called *galettes bretonnes*. What sets them apart are the Breton farmstead ingredients: freshly milled flour, just-laid eggs, and the region's signature *beurre demi-sel*, a creamy butter containing less than 3 percent salt. Rich and subtly sweet, the cookies are heavenly crumbled over ice cream or nibbled alongside an afternoon cup of tea.

Galettes bretonnes are found throughout Brittany, but they first gained popularity in the small milling town of Pont-Aven toward the end of the 19th century. The *boulangers* there, who often exchanged bread for local farmers' butter, used the excess dairy to make *gâteau breton*, a dense butter cake a foot in diameter that functioned as the sacramental bread.

The cake proved so cumbersome and weighty that the *boulangerie* customers who bought it to take to church began requesting smaller versions. To satisfy them, the bakers developed a cookie-sized variation that they called *galettes*.

The local specialty earned its fame in the late 1800s, when Paul Gauguin and other members of the Pont-Aven school of art drew flocks of tourists to the town aboard the new railroads, and shops dedicated to the treats proliferated.

One such store, Traou Mad de Pont-Aven, opened by the Le Villain family in 1920, has been making *galettes de Pont-Aven* for nearly a century. Today, the Le Villains' cookies—crispy and golden with just a hint of salt to balance their sugar—are snatched up by vacationing Parisians and overseas travelers alike. But you don't have to go to Brittany to get them. Traou Mad de Pont-Aven's *galettes de Pont-Aven* can be ordered (\$5 for a 3.5-oz. box) from simply gourmand.com. 🍪

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CLASSIC

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Not-So-Humble Pie

Morocco's festive *b'stilla* packs a whole lot of flavor into one magnificent dish

My first taste of *b'stilla* was on a visit to Marrakech in the 1970s. Our host had organized a lavish meal, and it kicked off with an extraordinary pigeon pie, enriched with scrambled eggs and ground almonds. He daintily broke through its thin pastry, which was dusted with cinnamon and sugar, and slipped out a tiny drumstick with his fingers. Handing it to me, he explained that I should suck the meat off the bone and then pinch off a little pastry with the rest of the filling to construct the perfect bite. The interplay of sweet and savory, along with the complex spicing, was completely different from the fresh flavors of my homeland, Lebanon. That first pie was a watershed, and on subsequent trips to Morocco, I endeavored to learn more about *b'stilla*.

The sumptuous starter, I discovered, is typically served at weddings and other festive occasions. Such a grand appetizer probably originated in the kitchens of the Arab caliphs, who founded Morocco in the seventh century A.D.; they brought Persian chefs with them. Like many Moroccan dishes, *b'stilla* exemplifies the sweet-savory combination characteristic of Persian cooking. The dish's traditional gossamer pastry, *warqa*—"leaf" in Arabic—shares roots with similar Arabian doughs found in Moorish Spain. Muslims expelled from Andalusia in the eighth century took refuge in the city of Fez, bringing their pastry traditions with them; the pie is a specialty there now.

In Morocco, *warqa* is made by eminently skilled personal cooks or specialized market vendors. An art form in itself, it is created by dabbing very wet dough against a scorching *tobsil*—a circular metal plate—in quick, successive motions, as if the dough were a yo-yo. Every time the dough touches the hot plate, it leaves a light coating of batter, eventually forming a gauzy disk of pastry.

At home in London, where I live now, I've adapted the recipe for the modern kitchen. Instead of *warqa* and pigeon, I use more easily procured phyllo dough and chicken or quail. I stew the poultry with fresh herbs like parsley and cilantro, as well as *ras el hanout*, a complex North African spice blend of cardamom, clove, fennel, chile, and more. Rather than building my pie in the traditional layers—bone-in stewed bird wedged between a top coat of ground almonds and a bed of eggs scrambled in the stew's sauce—I make one composite filling, pulling the meat off the bone and shredding it into the eggs and almonds.

B'stilla is typically cooked on the same type of *tobsil* used to make the *warqa* and then flipped midway like a pancake. But I bake my pie in the oven so it takes on a uniform golden crispness. My final flourish is faithful to the original: I dust the *b'stilla* with confectioners' sugar and decorate it in lines of ground cinnamon in the shape of diamonds or squares. Four decades after that initial exquisite mouthful, eating it—and cooking it—still feels like a celebration. 🐦

★ B'stilla

(Moroccan Pigeon Pie)

SERVES 6–8

Traditionally pigeon is used to make this slightly sweet, savory Moroccan pie (pictured at right), but chicken thighs, quail, or Cornish game hens make excellent substitutes.

- 1/2 cup blanched almonds
- 3 lb. pigeon (5–6) or bone-in, skin-on chicken thighs
- 3 cups chicken stock
- 3 eggs
- 3 tbsp. olive oil
- 4 cloves garlic, minced
- 1 medium yellow onion, minced
- 1 tbsp. ras el hanout (see page 94)
- 1/2 tsp. crushed red chile flakes
- 1/4 tsp. saffron threads, mixed with 1 tsp. water
- 3 tbsp. minced cilantro
- 3 tbsp. minced parsley
- Kosher salt and freshly ground black pepper, to taste
- 6 tbsp. unsalted butter, melted, plus more
- 8 sheets phyllo dough
- 1/4 cup confectioners' sugar
- 1 tsp. ground cinnamon

1 Toast almonds in a 4-qt. saucepan over medium-high, 4–5 minutes; let cool. Transfer to a food processor and pulse until finely ground; set aside. Add pigeons and stock to pan; boil. Reduce heat to medium-

low; cook, covered, until pigeons are cooked through, 40–45 minutes. Using tongs, transfer pigeons to a cutting board; let cool, then shred meat, discarding skin and bones. Simmer cooking liquid over medium heat until reduced to 1 cup, about 30 minutes. Let cool and whisk in eggs; set sauce aside.

2 Wipe pan clean and add oil; heat over medium-high. Cook garlic and onion until golden, 8–10 minutes. Add ras el hanout, chile flakes, and saffron mixture; cook 1–2 minutes and remove from heat. Stir in reserved almonds, shredded meat, and sauce, the cilantro, parsley, salt, and pepper; set filling aside.

3 Heat oven to 400°. Grease a 9" springform pan with butter. Lay 1 sheet phyllo on a work surface and brush with melted butter. Fit into pan, allowing corners to hang over the edges. Repeat with another sheet phyllo. Spread 1/3 filling over dough. Repeat process of layering twice more. Fold corners of phyllo over filling. Top with remaining 2 sheets buttered phyllo; tuck corners around sides of pan, encasing the filling. Bake until golden and filling is set, 30–35 minutes. Let cool slightly, then unmold; dust with confectioners' sugar and cinnamon.

ANISSA HELOU is a London-based cookbook author and teacher. Her most recent article for *SAVEUR* was "The Land of Bread and Spice" (March 2012).



Our host had organized a lavish meal, and it kicked off with an extraordinary pigeon pie, enriched with scrambled eggs and ground almonds

DRINK

BY ERICA DUECY

Photographs by Ingalls Photography



Apple Barrel Cocktail

Vermouth on the Rise

There's a whole new crop of the fortified wine debuting in the U.S.—and bartenders are taking notice

A few years back, vermouth—an aromatized, fortified wine—held little sway over American drinkers. I probably wouldn't have given much thought to the stuff if it hadn't been for a backpacking trip through Europe some 20 years ago. At a café on Rome's

Campo de' Fiori, a table of stylish locals ordered what sounded like "martini," but looked like white wine on ice with a lemon twist. I followed suit. The drink set down in front of me was a silky elixir bursting with bright citrus, vanilla, and Provençal herbs. It

turned out to be Martini Bianco, the world's best-selling dry vermouth. I was smitten; I hardly drank anything else that summer.

Back on U.S. shores, however, bartenders were mystified when I ordered vermouth on the rocks. And try as I might to persuade

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Brother James



Vermouth Panaché



Ford's Model Tea Party



Vialiere



Adonis



Reverse Manhattan

friends to raise a glass with me, they declined, viewing vermouth as most Americans do—as a somewhat dishonorable mixer.

So it's a pleasant change for me that vermouth's fortunes have shifted. Riding the wave of the cocktail revolution, artisanal American vermouths have joined European brands on shelves, and they're making a splash with bartenders looking for new flavors.

VERMOUTH IS MADE by steeping botanicals in a base wine, and then mixing in brandy or another high-proof spirit. In Europe, there are two main types of vermouth: dry and sweet. The dry style—sometimes called “French vermouth” for its country of origin—is used in bracing drinks like martinis. It's made from white wine macerated with bright-tasting ingredients like lemon and chamomile. Sweet, or “Italian,” vermouths also have a white wine base, though they're mixed with caramel, which tints them reddish. These showcase warm spices, such as cardamom, and are

Both the martini and the Manhattan were originally vermouth dominant

suited to heavier cocktails like the Manhattan.

As is true of many drinks, vermouth started out as a medicine. Its history stretches back to the fifth century B.C., when Greek doctor Hippocrates prescribed a curative of wine infused with *Artemesia absinthium*, or wormwood. Modern-day vermouth takes its name from the Germanic word for wormwood, *wermut*, christened by Italian Antonio Benedetto Carpano, who developed his own version at his wine store on Torino's Piazza Castello. When Carpano debuted the concoction in 1786, it quickly caught on, and soon he was selling it as a morning pick-me-up, an evening *aperitivo*, and a post-dinner *digestivo*.

In America, vermouth didn't always play second fiddle to boozier spirits. In books dating back to the early 1900s, now-forgotten quaffs, like the fino sherry-based Adonis (see

page 44 for recipes), spotlighted the fortified wine. Both the martini and the Manhattan were originally vermouth dominant: two parts vermouth to one part gin or rye whiskey. And Ernest Hemingway loved his vermouth; he mixed dry and sweet together for a drink called the vermouth panaché. By the end of World War II, though, as the quality of American-made spirits improved, it became less necessary to dilute the burn of harsh liquors. Winston Churchill joked that the quantity of dry vermouth in his martini amounted to a bow in the direction of France to pay tribute to its makers. By the mid-1960s, the gin-to-vermouth ratio in the martini had plummeted to an average of 7-to-1, propelled by a fashionable disdain for the light, spiced wine.

But that was half a century ago. As the American cocktail renaissance got going in



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Bicicletta

Bartenders are no longer confused by a request for vermouth on the rocks



American

DRINK

Vermouth's Star Turn

the late 1990s, vaunted European vermouth brands—Dolin, Cocchi, and Carpano Antica Formula, which was based on Antonio Benedetto Carpano's sweet vermouth—started arriving in the United States. It wasn't long before a few Americans decided to get into the game. In 1999, California vintner Andrew Quady debuted Vya. Quady's amped-up Continental-style vermouths—more spice, more richness—set the tone for the maverick brands to come. These new varieties pushed beyond the standard dry and sweet categories that had dominated for centuries, with unusual ingredients like chile and lavender.

Some of these vermouths—produced with local ingredients—reflect, as wine does, a sense of place, or terroir. Long Island, New York's Channing Daughters winery, for instance, makes all sorts of seasonal flavors using peak-of-ripeness produce: watermelon, carrots, basil, and more.

Not surprisingly, with all these exciting new products, bartenders are no longer confused by a request for vermouth on the rocks. You can find it on tap at bars such as San Francisco's Alembic, and some bartenders have fallen so in love with it that they're making their own. New York's Amor y Amargo, for example, uses housemade vermouths in drinks like the bittersweet Brother James.

Drinkers have also moved beyond the preference for ultra-dry cocktails, and barkeeps all over are making complex concoctions built around vermouth. The fortified wines, with their layers of flavor—floral, bitter, herbal, spicy—add wonderful dimension to cocktails. At Chicago's Aviary, bartender Charles Joly mixes Atsby Armadillo Cake vermouth, a warm and spicy style, with gin, scotch, brandy, and a cinnamon-blood orange tea for the wintry Ford's Model Tea Party. And many bars showcase these new styles in vermouth-centric classic cocktails, like the bicicletta or boulevardier.

I still drink vermouth on its own, but now it's to savor the intense, intriguing flavors of these stateside versions. And finally, I don't have to sip them alone. These days, when I offer friends a glass of vermouth, they cheerfully accept.

American Vermouths



Interrobang Sweet (\$18; archervineyard.com) is suffused with bitter orange and baking spices; it's reminiscent of cola.



Imbue Petal & Thorn (\$27; imbuecellars.com) is bold like an Italian amaro, with pine and orange tea notes.



Vya Sweet (\$14; vya.com) redolent of mulled wine and gingerbread, works well in cold-weather drinks.



Ransom Dry Vermouth (\$30; ransomspirits.com) is fragrant with candied orange, lemon verbena, and vanilla.



Atsby Armadillo Cake's (\$44; atsbyvermouth.com) cinnamon and caramel notes are ideal in a Manhattan.



Uncouth Apple Mint (\$35; uncouthvermouth.com) uses all New York botanicals, with hints of lemon and celery.



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Upside-Down Martini

Adonis

This elegant, low-alcohol classic dates to the late 19th century. It is named in honor of a popular 1884 Broadway musical. To make it, stir 2 oz. each fino sherry and sweet vermouth, preferably Interrobang, and 2 dashes orange bitters in an ice-filled shaker. Strain into a chilled coupe glass. Twist a 1" strip orange peel over cocktail; drop peel into glass.

American

This refreshing amaro-and-vermouth-based cocktail offers big notes of orange, cinnamon, and pine, with a touch of anise. To make it, stir 2 oz. each Braulio

Amaro Alpino liqueur and vermouth, preferably Imbue Petal & Thorn, and 2 dashes each absinthe and orange bitters in an ice-filled collins glass; top with club soda.

Apple Barrel

At the vermouth-focused bar Amor y Amargo in New York City, this cognac-based drink conjures autumn with apple and herb flavors. To make it, stir 1 oz. vermouth, preferably Uncouth Vermouth Apple Mint, $\frac{3}{4}$ oz. each apple brandy and cognac, $\frac{1}{4}$ oz. Becherovka liqueur, and 2 dashes apple bitters in an ice-filled shaker. Strain into an old-fashioned glass with a large ice cube. Twist a 1" strip orange peel over cocktail; drop peel into glass.

Bicicletta

Traditionally made with white wine, this popular Italian aperitivo gets zestier with a

citrusy American vermouth as a substitute. To make it, fill a wine goblet with crushed ice; add 2½ oz. dry vermouth, such as Ransom Dry, 1½ oz. Campari, and 1 oz. soda water. Garnish with an orange twist.

Brother James

A housemade vermouth flavored with juniper and cardamom is the base for this gutsy drink from Manhattan's Amor y Amargo. To make it, stir 1½ oz. dry gin, $\frac{3}{4}$ oz. each amaro, preferably Cardamaro, and Amor y Amargo's amber vermouth (see recipe at right), and 2 dashes celery bitters in an ice-filled old-fashioned glass. Twist a 1" strip of lemon peel over cocktail; drop peel into glass.

Ford's Model Tea Party

Charles Joly of Aviary in Chicago presents a pot of Earl Grey tea beside this cold cocktail, dropping dry ice into the tea to create an aromatic steam that fragrances the air as you sip. Even without the table-side theatrics, the home version is wonderful. To make it, boil a cinnamon stick and $\frac{1}{2}$ cup water in a 1-qt. saucepan. Stir in $\frac{1}{2}$ cup sugar; cook until dissolved, 1–2 minutes. Remove from heat and add 1 tsp. loose blood-orange tea; let steep 5 minutes, then strain syrup and let cool. Stir $\frac{3}{4}$ oz. of the syrup, 1½ oz. water, 1¼ oz. gin, $\frac{3}{4}$ oz. each scotch and vermouth, preferably Atsby Armadillo Cake, and $\frac{1}{2}$ oz. brandy, preferably Mandarine Napoléon, in an ice-filled shaker. Strain into a teacup; garnish with a cinnamon stick.

Reverse Manhattan

In this throwback version of the rye whiskey-based

standby, an assertive sweet American vermouth carries the flavor. To make it, stir 2 oz. vermouth, preferably Imbue Petal & Thorn, 1 oz. rye whiskey, and 2 dashes Angostura bitters in an ice-filled shaker. Strain into an old-fashioned glass with a large ice cube; garnish with an Amarena cherry.

Upside-Down Martini

We prefer a light-bodied vermouth for this delicate aperitif, a favorite of Julia Child's for pre-dinner drinking. To make it, stir 2 oz. vermouth, preferably Ransom Dry, and 1 oz. London dry gin in an ice-filled shaker. Strain into a chilled martini glass; garnish with a caperberry.

Vialiere

Interrobang vermouth maker Karl Weichold created this riff on the classic boulevardier, swapping in the artichoke-flavored amaro Cynar for Campari. To make it, stir 1 oz. each bourbon, Cynar, and sweet vermouth, preferably Interrobang, in an ice-filled shaker. Strain into a cocktail glass over fresh ice; garnish with an orange slice.

Vermouth Panaché

Adapted from a recipe in Philip Greene's *To Have and Have Another: A Hemingway Cocktail Companion* (Perigee Trade, 2012), this drink uses a simple combination of sweet and dry vermouths. To make it, stir 3 oz. dry vermouth, preferably Ransom Dry, 1 oz. sweet vermouth, preferably Vya Sweet, and 1 dash Angostura bitters in an ice-filled old-fashioned glass; garnish with a lemon twist.

For hard-to-find ingredients, see PANTRY, page 94.

Amor y Amargo's Amber Vermouth

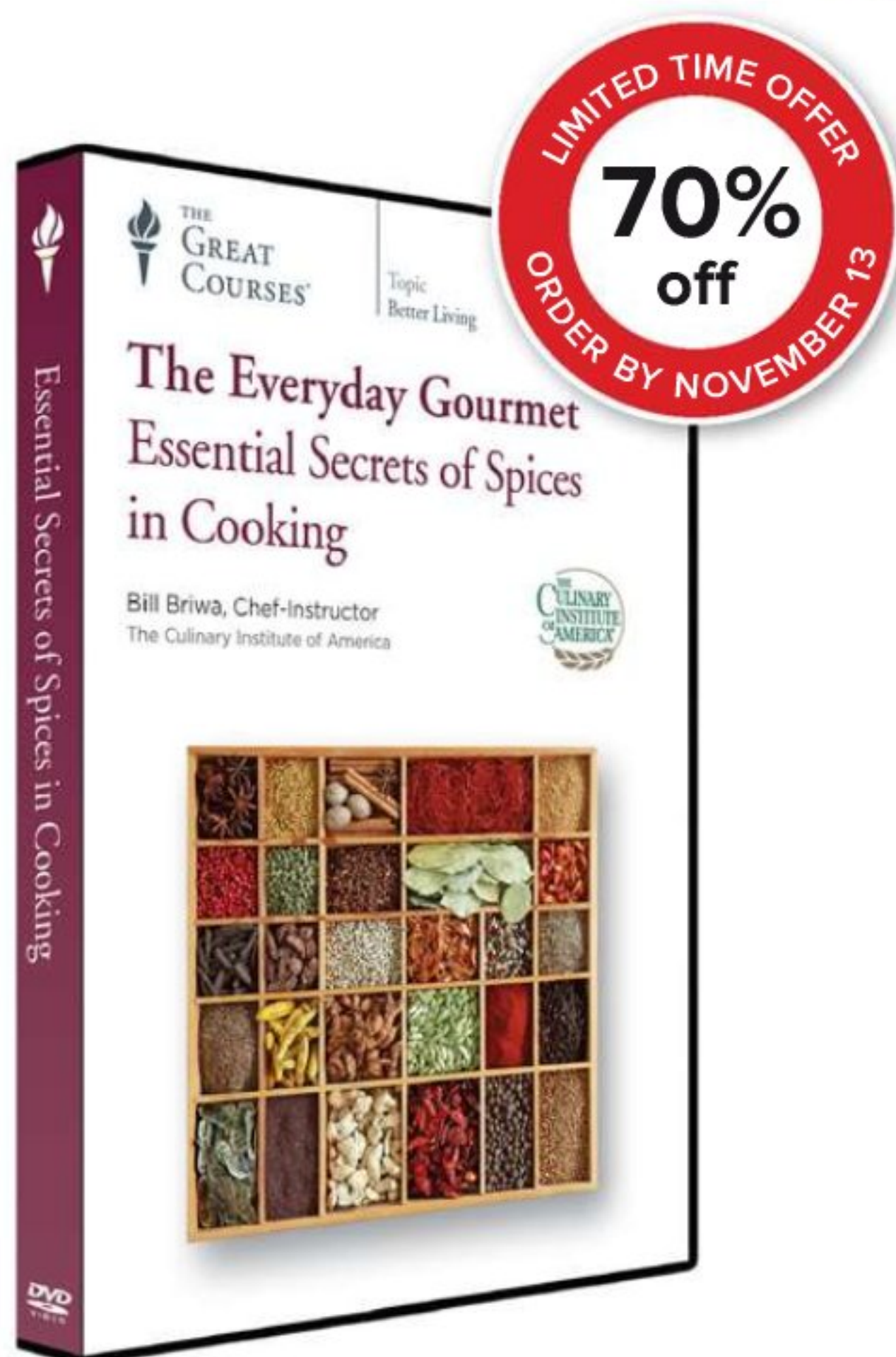
MAKES 4 CUPS

This housemade fruit-forward vermouth is mixed into cocktails at Amor y Amargo in New York City, but it is also delicious on the rocks with a twist of orange. For a sweeter vermouth, stir in $\frac{1}{4}$ cup caramelized sugar when adding the wine.

- 1 tsp. dried lemon peel
- 1 tsp. dried mugwort
- 1 tsp. dried orange peel
- $\frac{1}{2}$ tsp. dried gentian root pieces
- $\frac{1}{4}$ tsp. coriander seeds
- $\frac{1}{4}$ tsp. dried chamomile flowers
- 5 juniper berries
- 3 green cardamom pods
- 1 stick cinnamon
- 1 cup apple brandy, preferably Laird's
- 1 750-ml. bottle semi-dry white wine, such as trebbiano

Place lemon peel, mugwort, orange peel, gentian root, coriander seeds, chamomile flowers, juniper berries, cardamom pods, and cinnamon on a piece of cheesecloth; tie into a bundle and add to a 4-qt. saucepan. Add brandy; bring to a simmer over medium-high. Let cool. Cover with plastic wrap; set in a cool, dry place for 2 days. Discard spice bundle; transfer brandy to a sterilized 1-qt. glass jar. Add wine; cover with a lid. Set in a cool, dry place for 5 days before serving. Store in the refrigerator up to 6 weeks.





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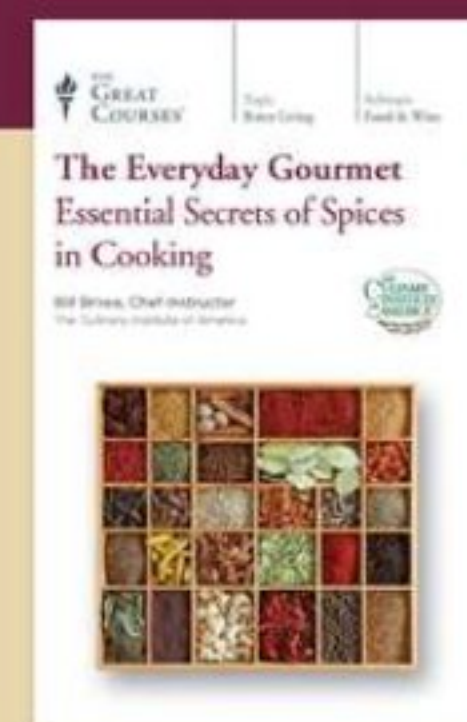
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TECHNIQUE

BY DANIEL BOULUD

Photographs by Ingalls Photography

Daniel Boulud's
chicken consommé.

Clear as Day

Patience and impeccable ingredients are all it takes to make consommé, the canonical—and most elegant—French soup

As an apprentice in France, the first thing you learn to make is the beautifully translucent soup called consommé. It is the highest sophistication of stock, a pillar of French cuisine. I was 14 years old when I first prepared it, at Lyon's late, great restaurant Nandron, and I was afraid the bottom would burn or the liquid stay cloudy. But once I learned how to do it, it was easy.

The magic of consommé is that although it is crystal clear, it is incredibly flavorful, the result of concentrating a stock and then clarifying it with egg whites. This cooking innovation, a simple scientific technique, was harnessed centuries ago and first codified in François Pierre de la Varenne's 1651 cookbook, *Le Cuisinier François*. It starts with a "raft"—egg whites mixed with minced meat and vegetables. The raft has a dual purpose: to clarify the liquid and to boost its flavor. As the stock heats up, the egg white proteins coagu-

late, forming a web that catches particles as they bubble to the top. It's important not to boil it too rapidly, as the fat will emulsify and combine with the liquid, muddying the pot. When the steps are done properly, the result is sparkling.

Consommé is an incredibly versatile dish that can be made with almost any protein. Years ago at Le Cirque, I served a chilled lobster version in the summer. And one of the most famous incarnations is chef Paul Bocuse's black truffle soup V.G.E. A beef consommé with vegetable mirepoix, foie gras, sweetbread, and truffle, all covered in burnished puff pastry, it is served at his restaurants near New York and Lyon. But even the most basic chicken consommé is a thing of beauty. The amber liquid, deeply amplified with poultry flavor, can be served alone or ladled over poached meat and vegetables, embellished with truffle and fresh herbs. Here's how I do it. 🍴

TECHNIQUE

Consommé



1 Heat a dry 10" cast-iron skillet over high. Slice 1 small white onion in half; stud the top of 1 onion half with 4 whole cloves. Cook the onion, cut side down, until it is blackened, 5–7 minutes, and then transfer the onion to a large stockpot.



2 Starting with one 3½–4-lb. chicken, remove hindquarters; separate thighs and drumsticks. Discard skin; remove bones and add to stockpot. Chop thigh and drumstick meat; chill until ready to use. Remove breasts from chicken, leaving bones attached to carcass. Discard skin and chill breasts until ready to use. Remove wings from chicken and halve carcass; add both to pot.



3 Add 1 tsp. each toasted coriander seeds and cracked whole black peppercorns, 6 sprigs each parsley and thyme, 4 halved garlic cloves, 4 white button mushrooms, 3 peeled carrots, 1 bay leaf, 1 halved celery heart (about 3–4 stalks), and 1 halved leek. Add 8 cups chicken stock and 4 cups water; boil. Reduce heat to medium; cook, skimming any fat that rises to surface, 45 minutes.



4 Strain the stock through a fine-mesh sieve into a large measuring cup, discarding the solids but reserving the carrots, celery, and leek. Slice the reserved vegetables about ¼" thick on an angle; set the vegetables aside until you are ready to assemble the consommé.



5 Bring 2 cups of reserved stock to a simmer in a 2-qt. saucepan over medium heat. Season reserved chicken breasts with salt and add to pan; poach until cooked through, 15–18 minutes. Transfer breasts to a cutting board; let cool, thinly slice, and set aside until ready to serve. Strain stock through a fine-mesh sieve back into measuring cup; let cool.



6 Pulse reserved thigh and drumstick meat, ½ tsp. each toasted coriander seeds and whole black peppercorns, 6 sprigs parsley, 4 egg whites, 3 chopped white button mushrooms, 2 chopped carrots, 2 garlic cloves, 2 thyme sprigs, 1 bay leaf, 1 chopped celery heart (about 3–4 stalks), 1 chopped leek, and salt, to taste, in a food processor until minced. Add 3 more egg whites; purée into a coarse paste and return to large stockpot.



7 Slowly stir reserved stock into pot. Place over medium heat; cook, stirring occasionally, until stock reaches a gentle simmer, about 12 minutes. Continue to cook, without stirring, until raft floats to top of pot, forming a solid mass, about 10 minutes. Using a small ladle, gently poke a hole in middle of raft, making it large enough to pass ladle through.



8 Simmer consommé for 30 minutes, basting raft often by ladling consommé through hole. Line a fine-mesh sieve with a triple layer of cheesecloth. Carefully transfer ladlefuls of consommé to sieve, without disturbing raft, until all consommé is strained. Discard the raft. If you like, dab surface of consommé with a paper towel to remove excess fat. Stir in 2 tbsp. dry sherry and season with salt.



9 Arrange reserved sliced vegetables and chicken breast in bowls. Using a mandoline or knife, thinly slice 2 white button mushrooms into bowls. Sprinkle with chervil leaves and minced chives; add shaved black truffle, if you like. Ladle consommé into bowls; top with freshly ground black pepper. Serves 4–6.

MEMORIES

BY ZAINAB SHAH

Illustration by Valero Doval



Loving Spoonful

A traditional South Asian stew helps a mother and daughter find common ground

Earlier this year I decided to get divorced. The whole process was tough, but the hardest part of the ordeal, it turned out, was breaking the news to my conventional Pakistani parents. As soon as I told them, they resolved to take a 14-hour flight from my hometown of Lahore, in Pakistan, to New York to set me straight. Luckily, my father wasn't granted a U.S.

visa, so they settled for meeting me at an AirBnB apartment in Toronto instead. This was a relief; if they had come to New York, they could have stayed at my place indefinitely. My plan was to see them and assure them that I was an adult who knew what she was doing before hurrying back to Manhattan.

I took an early morning flight and arrived at the apartment

at 7:00 A.M. As soon as I saw my mother, I surprised myself by clinging to her and crying uncontrollably. I hadn't seen her in two years, and when I did, my adult demeanor dissolved. She started to cry, too, and I felt like nothing would be okay, ever. She wailed and cursed herself for being a bad mother, for not raising me to respect tradition, my husband, and a

woman's expected role. Finally, she stopped and asked me if I was hungry. I was. On the plane ride over, I had been craving *nihari*, a thick stew of meat and spices she used to make for me in Lahore every Sunday.

My mother was taken aback to hear that I longed for such

A bowl of *nihari*; snapshots of the author with her family.

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a traditional meal. After all, she'd just written me off as "too modern." She expected me to shun the food of my ancestors because I had rejected so many other traditions. But my desire for *nihari* transcended my cultural critique. When it comes to food, I don't discriminate.

Passed down to us common folk from the royal, Persian-influenced kitchens of Lucknow, in India, *nihari* is a laborious, time-consuming dish that is the ultimate proof of a cook's dedication. In requesting that she make it, I was testing my mother's dedication to me. I knew she would readily do it, though. She has always had time to cook for her loved ones. In fact, she claims that's why her family is still together.

"We should get to work if we want to eat it today," she announced at 8:00 A.M. As if on cue, my father, who was waiting his turn to talk to me, decided to take a nap. After a trip to a nearby market, she asked me to lay out the spices we needed. I knew the procedure, having grown up watching her: I placed fennel seeds, black peppercorns, cumin seeds, cardamom pods, cloves, cinnamon sticks, coriander, and nutmeg in front of her. She used her eyes and hands to measure the amounts needed. I cringed slightly as she put the spices into a whole-bean grinder, concerned for my next cup of coffee.

She held the machine under my nose, but she didn't have to, I could have smelled it a mile away. It was spicy, sweet, and bitter all at once, a reminder of my childhood, most of which was spent perched on my mother's kitchen counter. She smiled

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as I sneezed, and then asked the question I had been dreading: "So, what's the problem?" As I searched for the right words, she continued, "All marriages are hard work."

She lifted a heavy, cast-iron pot from the cabinet next to the stove as if to demonstrate her point. Her strength did not surprise me. She grabbed lamb shanks from the fridge, recalling how difficult her own marriage had been, and her sister's, and her cousin's. She talked about husbands who beat their wives, who cheated on them, and about marriages that lasted because of the loyalty of women. I began to wonder: Why did I have to request a dish that takes 7 hours from start to finish? Couldn't I have settled for a couple of scrambled eggs?

She heated some oil and placed the lamb shanks in it. The loud sizzling provided the appropriate soundtrack to her interrogation. I felt my face burn as I watched her add the ginger paste and spices. She cooked the meat until it was half done. Then she added water, brought it to a boil, and informed me that the lengthy stewing process had begun.

For the next several hours, as the *nihari* cooked, I listened to horror stories of divorcées—women who were miserable after their marriages ended, who were fated to lives of loneliness, poverty, and mental illness. "What makes you so special?" she asked.

There was no convincing my mother that I had tried hard, that there was no hope for my marriage, and that I was being rational when I asserted that no marriage at all was better than a bad marriage. She wouldn't hear it, and at some point everything became my fault. It was my fault for not wearing enough

makeup, for not being a good cook, for being too independent. I fell silent, resigned to the fact that I would never change her mind. Meanwhile, the smell in the apartment had altered dramatically, from raw and meaty to tantalizingly spicy.

That night, when we sat down to eat, the rich, mahogany-hued *nihari* had thickened with the gelatin that had slowly seeped out of the lamb bones. Some of the meat had dissolved into the fragrant gravy and the rest melted in my mouth. I closed my eyes and imagined the stew clinging comfortably to my insides, and felt a warm fullness in my belly. When I opened my eyes, my mother was looking at me. "I worry for you," she said.

"I know," I responded, my voice sounding tiny. She went on, "I may never understand your reasons, but I just want you to be happy." As always, my mother didn't wait for a response. "How is it?" she asked, nodding toward the *nihari*. "It's great, Ama," I told her. But she already knew this. "Happy?" she beamed proudly. And at that moment I was.

Dumbay ki Nihari

(Pakistani Slow-Cooked Lamb Stew)

SERVES 4

This spicy, luxurious lamb stew (pictured on [page 48](#)) comes from a recipe shared by Lahore home cook Fazilat Alamgir, the author's mother.

For the garam masala:

- 2 tbsp. poppy seeds
- 1 tbsp. coriander seeds
- 1 tsp. cumin seeds
- 1 tsp. fennel seeds
- 1/2 tsp. whole black peppercorns
- 1/4 tsp. freshly grated nutmeg
- 5 whole cloves
- 3 green cardamom pods
- 1 black cardamom pod

- 1 star anise
- 1 stick cinnamon, halved

For the nihari:

- 1 cup canola oil
- 1 medium yellow onion, very thinly sliced
- 3 lamb shanks, halved crosswise
- 1 tbsp. cayenne
- 2 cloves garlic, mashed into a paste
- 1 3" piece ginger, peeled (1" mashed into a paste, 2" julienned, for serving)
- Kosher salt, to taste
- 1/4 cup flour
- 2 tbsp. ghee, melted
- Chopped cilantro, lemon or lime wedges, minced green Thai chiles, and naan bread, for serving (optional)

1 Make the garam masala: Purée poppy seeds and 1 tbsp. water in a spice grinder into a paste; transfer to a bowl. Grind remaining spices into a powder; stir into paste.

2 Make the nihari: Heat oil and onion in a 6-qt. saucepan over medium. Cook until onion is caramelized, about 25 minutes; using a slotted spoon, transfer onion to a bowl. Discard all but 1/4 cup oil from the pan. Cook lamb, turning as needed, until browned, 8–10 minutes. Stir in reserved garam masala, the cayenne, garlic and ginger pastes, and salt; cook 1–2 minutes. Add 3 cups water; boil. Reduce heat to medium-low; cook, covered, until lamb has fallen off the bone, 5 1/4–6 hours. Using tongs, transfer lamb to a bowl; keep warm. Stir flour, ghee, and 1/4 cup water in a bowl and add to pan; cook until thickened, about 15 minutes. Return lamb to pan. Serve with the reserved onion, julienned ginger, and, if you like, the cilantro, lemon or lime wedges, chiles, and naan.



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THE GLORIES OF

SARUIC

In all of its many
forms and in
kitchens around the
globe, the lusty and
pungent allium
garlic is the flavor
of comfort

By Karen Shimizu

Photographs
by Romulo Yanes





In Korean folklore, *pickled garlic* is said to protect its eater from tigers.



When I was a child, I would sometimes wake up at night to the aroma of frying garlic. Teased out of bed by the warm, nutty fragrance, I would pad downstairs to the kitchen in my footed pajamas to find my younger brother, similarly clad, already sitting on the counter. My dad, who often worked late, coming home long after the rest of the family had gone to bed, would be putting the final touches on his dinner, tossing spaghetti in the pan along with tuna and sundried tomatoes, and topping it all with a shower of parmesan. My brother and I ate with my dad, wolfing down our clandestine midnight meal before returning to bed.

To this day, nothing gets my appetite going as reliably as the scent of sizzling garlic. But although I have always loved it, I never gave it much thought. Garlic was garlic. What was there to know?

My first inkling that there might be more to it came during a year spent in the country of Georgia in 2005. On my first visit to a sprawling open-air market in the capital city of Tbilisi, I spotted something I'd never seen before: purple garlic. I took a few heads back to my apartment, where I broke them open. The plump cloves, snugly encased in stippled, burgundy-colored skins, were so young that they were still sticky; they clung to my fingertips when I tried to peel them. An experimental nibble of one raw slice unleashed a fierce lash of heat that made my eyes water. I flattened a half-dozen cloves with the side of a knife, minced them, and sautéed them

in a pan. As my dad used to do, I stirred in spaghetti and dove in. The toasty, potent flavor of the garlic saturated the strands of pasta in a way that was at once familiar and also more intense.

That year in Georgia, I used garlic with greater abandon than usual. I loved it in *tabaka*, a small whole chicken rubbed with garlic paste, cooked under a weight in an iron skillet, and served in a pool of butter, with a side of *niorts-kali*, a sauce of pan drippings fortified with raw garlic and cilantro. I learned to savor the zesty bite that uncooked

garlic brought to an herb-packed walnut paste used to stuff fried eggplant. I even noshed on whole pickled heads of it, the snappy, vinegared cloves as satisfying to eat as potato chips.

It was fitting that my introduction to the wider world of garlic took place in Georgia. Garlic originated in Central Asia and spread from there. Early on it was cultivated in Egypt, where, 5,000 years ago, it was prized for its medicinal and culinary uses; in China, where it was an integral part of the diet 2,000 years ago; and in ancient Greece and Rome, where it was used mostly as a medicine. It's one of mankind's oldest crops.

Garlic is an allium, a genus in the lily family that includes onions and leeks.

What we call the garlic "head" is actually the swollen bases of the plant's leaves. Sugars and carbohydrates generated through photosynthesis are channeled downward into the ground, where the leaf bases swell to form a cluster of bulbets—what we know as garlic cloves. The garlic head absorbs additional nutrients, including sulfur, from the soil, and it is the compounds derived from sulfur that help to give garlic its complex character. When the cloves are chopped, the sulfur compounds and an enzyme called alliinase, usually held separate within the clove, come into contact with one another in a collision that generates the compound allicin, which gives garlic its pungency, and pyruvic acid, which is responsible for its spicy heat.

In its raw state, crushed garlic brings fire to condiments (see "What's on the Side," [page 60](#)), and it's fundamental to some of the world's oldest dishes, such as *ajo blanco*, a cold, bracing Spanish soup of garlic, bread, and puréed almonds that dates to the eighth century. But cooking this allium yields a plethora of irresistible fragrances, flavors, and textures. When fried, with the heat mellowing the acid in the cloves, garlic harmonizes beautifully with soy sauce, ginger, and chiles for a perfect sauce to accompany pan-seared fish. Chopped and sautéed until golden, it gently infuses dishes like garlic-steamed Manila clams. Left whole, so that its volatile compounds don't interact, garlic offers an entirely different character. Roasting or frying whole cloves draws out their sweetness, yielding a sumptuous (*continued on* [page 58](#))



Julia Child's garlic
mashed potatoes. Facing
page: Filipino beef short
ribs adobo. Recipes
begin on page 61.





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The

World of Garlic

There are two main types of garlic: softneck and hardneck. **SOFT-NECK GARLICS**, with their spongy central stalks, are further subcategorized. Artichokes, a subtype named for their layers of overlapping cloves, include **1. Monviso**, whose big, juicy segments mellow beautifully in pasta dishes; sweet **2. Inchelium Red**, which shines in mashed potatoes; **3. Transylvanian**, a spicy Romanian garlic; and **4. Polish White** and **5. Polish Red**, whose rich-tasting cloves make a great confit. Silverskins, with their satiny wrappers, include mild **6. Nootka Rose**, whose moderate heat we like in fried rice; modestly acerbic **7. Mild French**, which makes a lovely aioli; and **8. Silver White**, which delivers a blast of heat—a little goes a long way in dressings. Creole garlics like **9. Ajo Morado** were spread from Spain with the conquistadors. They bring a sharp bite to cold soups like *ajo blanco*. **HARD-NECK GARLICS** have a woody central stalk. Rocamboles like **10. Spanish Roja** and **11. German Red** are among the most popular hardnecks; their easy-to-peel cloves make them a hit with chefs. Porcelain garlics have the highest level of the enzyme alliin, and tend to be more pungent. They include **12. Music**; **13. Northern White**; **14. Romanian Red**; **15. Yugoslavian**, whose spicy purple-wrapped cloves yield a sweet aftertaste; and white-hot **16. Georgian Fire** and **17. Georgian Crystal**. Purple-stripe garlics are easy to spot with their striking markings. **18. Metechi** and **19. Bogatyr** are the spiciest; **20. Pskem** has a nutty scent; **21. Khabar** has a knockout pungency; **22. Persian Star**, from Uzbekistan, is milder; and **23. pink-cloved Siberian** is more delicate. **24. Chesnok Red** takes on a deep sweetness when roasted—it's great for garlic ice cream. **25. Korean Red**, an Asiatic garlic, has a vivid flavor that sings in kimchi. Turban garlics, named for the turban-shaped seed pods that form on the end of their scapes, include musky **26. Russian Tzan** and bold-tasting **27. Thai Fire**—our choice for stir-fries. —Isabel Carter

In ancient Greece, brides wore crowns of *garlic* for good luck.

(continued from page 54) confit that I love to mix with sautéed greens or use to adorn focaccia.

A year after my introduction to Georgian garlic, I was back in the United States, looking for more of the stuff. I came across Thaxton Family Farm, a small, organic outfit in Hudson, Ohio, that carries a Georgian variety, along with a dozen others. I ordered a few of each, and they arrived a couple of days later with their wizened stems and leaves still attached. There was Georgian Crystal, which delivered a blast of heat when raw; Music, a German variety with enormous cloves and a nearly sugary flavor; and Pskem, from Uzbekistan, boasting fat cloves with a hazelnut aroma and off-white skin with dramatic purple stripes. Each made the ones at my local supermarket seem bland in comparison. What, I wondered, accounted for the difference? I called the farmer, Fred Thaxton, for an answer.

Thaxton explained that all garlics belong to one of two varieties: softneck garlic (*Allium sativum*) and hardneck garlic (*Allium ophioscorodon*). “We grow only hardnecks, which have a much stronger, truer garlic flavor,” he said. Hardnecks have a woody central stalk surrounded by a single circle of large cloves. Because of their propensity to sprout, they don’t last long in storage, usually around seven months; but they make up for their shorter life with intensity and richness of flavor. Softneck garlics, which have a soft central stem surrounded by several layers of cloves, tend to be milder. They don’t typically sprout during storage, so they keep very well, generally for about nine months, making them ideal for the shipping needs of commercial farms. The other key difference, he noted, is simply a matter of freshness: The longer garlic sits around, the more its moisture and essential oils dissipate. Around 80 percent of all of the garlic sold in the United States is of the softneck variety, shipped from China. These lose flavor in transit before landing in supermarket bins.

As enthusiasts discover the pleasures of fresh garlic grown close to home (see “The World of Garlic,” page 57), farmers are meeting our demands. Across the U.S., there are hundreds of heirloom varieties now available. But heirloom garlic has been growing here for decades, and at one California farm, it has achieved large-scale success.

Late one morning this past summer, as I drove California’s Highway 101 into Gilroy, 80 miles south of San Francisco, I swore I could smell garlic on the wind. The city of Gilroy is the largest producer of garlic in the U.S. The aroma can be so intense that humorist Will Rogers used to joke that in Gilroy “you can marinate a steak just by hanging it on the clothesline.”

The town has been an epicenter for garlic since the 1940s, when a Japanese seed farmer, Kiyoshi Hirasaki, first grew garlic on a commercial scale there. For a time, he was the largest garlic grower in the country. During the Second World War, Hirasaki was interned, along

with more than 120,000 other Japanese-Americans, and though he returned to his farm after the war, today the city’s major garlic grower is Christopher Ranch. Founded in 1956, the farm grows 70 million pounds of garlic annually, 90 percent of the entire American crop. Much of it is the Italian cultivar Monviso, which founder Don Christopher brought over early on from Piedmont.

Christopher Ranch also cofounded the Gilroy Garlic Festival, which is now in its 36th year and boasts two tons of garlic donated from the farm. I timed my visit to coincide with the event. The temperature was breaching 100 degrees that day, but more than 80,000 people had gathered to celebrate all things garlic. I made a beeline for a big white tent where 200 volunteer cooks were turning out dishes that offered a snapshot of garlic’s versatility. There were bowls of spaghetti in an emerald green pesto, stuffed mushroom caps, flambéed calamari in garlic sauce. I sat in the shade, balancing plates on my knees, and happily devoured it all.

Before I left the fairgrounds, I picked up a heavy braid of garlic to bring home. It was thickly plaited with plump heads the size of my fist. On the drive back to San Francisco, I thought about how I would cook it. I might fry slices into chips for spaghetti, or chop and whip it into mashed potatoes. I might pair those potatoes with short ribs perfumed with whole braised cloves. But whatever I would make, I knew it would be garlicky—and I knew it would be good. 🐼



Clockwise from top left: garlicky skillet greens with ham; almond and garlic soup; garlic-and-Gruyère-stuffed mushrooms; Georgian-style Cornish game hen with garlic sauce; triple garlic linguine. Recipes begin on page 61.



{ What's On *The* Side



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In addition to flavoring the main course, garlic brings an appetite-enhancing edge to condiments the world over. Here are eight of our favorites. —Kellie Evans

1 ☛ Gremolata

Raw minced garlic combines with parsley and lemon zest in this vibrant garnish that cuts through the richness of grilled meats and fish, as well as osso buco, a specialty of its birthplace, Milan. Stir $\frac{1}{4}$ cup minced parsley, 6 minced garlic cloves, and the coarsely grated zest of 2 lemons in a bowl. Makes $\frac{3}{4}$ cup.

2 Garlic Jelly

Boiling garlic with apples yields this mild, sweet British condiment. Its honeylike consistency makes it perfect for drizzling over roast lamb. Boil 2 lb. cored and chopped semisweet apples, such as Fuji, the crushed cloves of 4 heads garlic, and 8 cups water in a 6-qt. saucepan until garlic is soft, 20–25 minutes. Strain through a cheesecloth-lined sieve set over a measuring cup, pressing gently on the solids to extract their juices (you should have 8 cups liquid). Return liquid to pan and stir in 2 cups sugar; bring to a simmer. Cook until reduced to 2 cups, about $1\frac{1}{2}$ hours. Remove from heat and stir in $\frac{1}{2}$ tsp. fresh lemon juice. Chill before serving. Store up to 2 months in the refrigerator. Makes 2 cups.

3 Aioli

Creamy emulsified olive oil and egg yolks provide mellow balance for pungent garlic paste in this Provençal sauce, a traditional complement to crudités, poached vegetables, and fish stews. Purée 4 peeled garlic cloves, 2 egg yolks, a pinch of cayenne, the zest and juice of 1 lemon, and salt in a food processor until smooth. With the motor running, slowly add 1 cup canola oil and $\frac{1}{2}$ cup olive oil until sauce is emulsified. Makes $1\frac{1}{2}$ cups.

4 Chiles Anchos en Escabeche

Smoky, dried chiles and sautéed garlic star in this dish, an aromatic pickle to pair with roast pork, adapted from a recipe in Diana Kennedy's *The Art of Mexican Cooking* (Bantam Books, 1989). Heat 1 tbsp. canola oil in a 12" skillet over medium. Cook 10 seeded, roughly chopped ancho chiles until toasted, 3–4 minutes; transfer to a sterilized 16-oz. glass jar. Add 2 more tbsp. oil to skillet; cook 10 minced garlic cloves and 1 small minced white onion until soft, 4–6 minutes. Stir in 1 cup cider vinegar, 2 tbsp. piloncillo (see [page 94](#)) or dark brown sugar, 1 tsp. kosher salt, 10 whole black peppercorns, 1 bay leaf,

and 1 sprig each marjoram and thyme. Cook 2 minutes, then stir into reserved chiles and let cool. Cover and chill 1 week before serving. Makes 1¾ cups.

5 • Lahsun ki Chutney

Garlic is briefly cooked in hot oil to bring out its aroma and temper its heat for this Rajasthani chutney. The bold condiment is served alongside rice or on breads like paratha and roti. Purée ½ cup each packed cilantro and mint leaves, 3 tbsp. water, 1½ tbsp. coriander seeds, 1 tsp. cayenne, ½ tsp. sugar, 12 peeled garlic cloves, 3 small stemmed red Thai chiles, 1 chopped plum tomato, and salt in a food processor until smooth. Heat 2 tbsp. canola oil in a 12" skillet over medium-high. Stir in chutney; cook 2 minutes, and let cool. Makes ¾ cup.

6 • Chez Panisse Garlic Butter

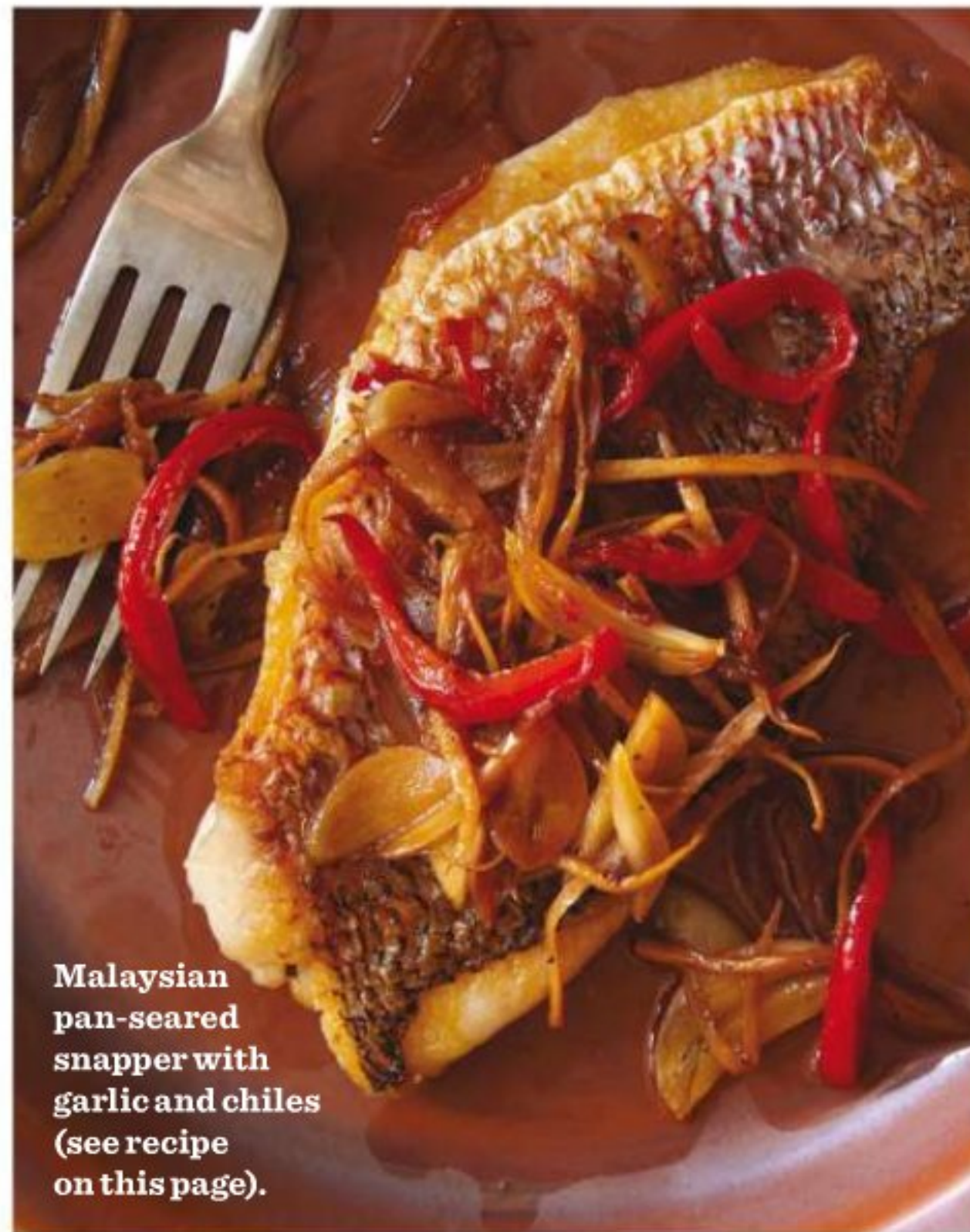
Set atop a sizzling steak, this restaurant classic melts luxuriously onto the meat. The recipe is adapted from Alice Waters' *Chez Panisse Cooking* (Random House, 1988). Bring 12 peeled garlic cloves to a boil in a 1-qt. saucepan of salted water. Reduce heat to medium; cook until garlic is tender, 15–20 minutes. Drain and transfer garlic to a bowl; mash cloves into a paste. Stir in 10 tbsp. softened unsalted butter, ½ tsp. white wine vinegar, ¼ tsp. cayenne, and salt and pepper. Use butter right away or wrap in a log shape in plastic wrap and chill up to 1 week. Makes 1 cup.

7 • Suan Ni Wei

This spicy-sweet Sichuanese sauce, adapted from Fuchsia Dunlop's *Land of Plenty* (W. W. Norton & Co., 2003), is delicious with a stir-fry of ground pork and noodles. Bring ¾ cup water, ⅓ cup each dark soy sauce (see [page 94](#)) and light brown sugar, ½ tsp. each crushed fennel seeds and Sichuan peppercorns (see [page 94](#)), one ½" piece unpeeled, crushed ginger, 1 cinnamon stick, and 1 star anise to a simmer in a 1-qt. saucepan; cook 2 minutes. Let cool, then strain. Mash 6 garlic cloves into a paste and add to pan with ¼ cup chile oil and 2 tbsp. dark sesame oil. Makes 1⅓ cups.

8 • Torshi Seer

For this sweet-tart Persian pickle, whole heads of garlic are fermented in a vinegar solution until the cloves are very soft. Place 4 heads garlic in a sterilized 1-qt. glass jar; set aside. Bring 1 cup each balsamic and red wine vinegars, ⅓ cup dried barberries (see [page 94](#)), 2 tbsp. honey, 2 tsp. salt, and 2 sprigs thyme to a boil in a 2-qt. saucepan; pour over garlic, place lid on jar, and let cool to room temperature. Store in a cool, dark place for at least 6 weeks before serving.



Malaysian pan-seared snapper with garlic and chiles (see recipe on this page).

- 6 cloves garlic, peeled
- 1 6-oz. baguette, crusts removed, torn into pieces
- ½ cup olive oil, plus more
- 2½ tbsp. sherry vinegar
- 2 drops almond extract
- Kosher salt, to taste
- Halved green grapes, for garnish (optional)

Combine 2 cups water, the almonds, garlic, and bread in a food processor and let sit until bread is softened, 4–5 minutes; purée until smooth. With the motor running, add remaining water, the oil, vinegar, extract, and salt; purée until soup is emulsified. Ladle soup into bowls and drizzle with more oil; garnish with grapes, if you like.

Chuan-Chuan

(Malaysian Pan-Seared Snapper with Garlic and Chiles)

SERVES 4–6

A blend of garlic, ginger, and chiles adorns this simple pan-fried fish (pictured on this page) adapted from a recipe in James Oseland's *Cradle of Flavor* (W. W. Norton & Company, 2006).

- 1 tsp. soy sauce
- ½ tsp. double black soy sauce (see [page 94](#))
- ½ tsp. sugar
- ¼ tsp. ground black pepper
- 5 tbsp. peanut oil
- 2 lb. boneless, skin-on red snapper fillets
- 10 cloves garlic, thinly sliced
- 1 small red onion, thinly sliced
- 1 3" piece ginger, peeled, thinly sliced crosswise, and cut into matchsticks
- 1 tsp. palm or rice vinegar
- 2 red Fresno or Holland chiles, stemmed and thinly sliced on an angle

The Recipes

★ Adobong Tadyang

(Filipino Beef Short Ribs Adobo)

SERVES 4

Whole garlic cloves perfume the braise for this tangy beef dish (pictured on [page 54](#)) from Marvin Gapultos' *The Adobo Road Cookbook* (Tuttle, 2013).

- 3 tbsp. canola oil
- 4 beef short ribs
- Kosher salt, to taste
- 1½ tsp. freshly ground black pepper
- 1 cup chicken stock
- 1 cup coconut milk
- ¾ cup sherry vinegar
- ¾ cup soy sauce
- 24 cloves garlic, peeled
- 3 bay leaves
- 3 small red Thai chiles
- Cooked white rice, for serving (optional)

Heat oil in a 6-qt. saucepan over medium-high. Season ribs with salt and ½ tsp. pepper; working in batches, cook, turning as needed,

until browned, about 15 minutes. Using a spoon, discard excess oil from pan. Stir in remaining pepper, the stock, coconut milk, vinegar, soy sauce, garlic, bay leaves, and chiles; bring to a boil. Reduce heat to medium-low; cook, covered and stirring occasionally, until meat is falling off the bone, 2½–3 hours. Transfer ribs to a serving platter; keep warm. Simmer sauce over medium-high until thickened, 18–20 minutes; pour over ribs. Serve with rice, if you like.

★ Ajo Blanco

(Almond and Garlic Soup)

SERVES 8

Pungent raw garlic shines in this no-cook soup (pictured on [page 59](#)) adapted from Claudia Roden's *The Food of Spain* (Ecco, 2011).

- 3¼ cups ice-cold water
- 2¼ cups blanched almonds



Stir soy sauces, sugar, and pepper in a bowl. Heat oil in a 12" skillet over medium-high. Cook fish, flipping once, until cooked through and skin is crisp, 4–6 minutes; transfer to a serving platter and keep warm. Add garlic, onion, and ginger to skillet; cook until golden, 10–12 minutes. Stir in reserved sauce; boil. Add vinegar and chiles; cook 1–2 minutes. Spoon sauce over fish.

Garlic-and-Gruyère-Stuffed Mushrooms

SERVES 6–8

Sherry enriches the garlicky stuffing for this take on a dish (pictured on [page 59](#)) from California's Gilroy Garlic Festival.

- 1/2 cup olive oil, plus more
- 20 large cremini mushrooms, stems roughly chopped
- Kosher salt and freshly ground black pepper, to taste
- 10 cloves garlic, chopped
- 1 small shallot, chopped
- 1/4 cup dry sherry
- 3 tbsp. chopped parsley
- 2 tbsp. chopped sage
- 1 egg white
- 1 1/4 cups grated Gruyère
- 1/2 cup panko

1 Heat oven to 375°. Toss 2 tbsp. oil, the mushroom caps, salt, and pepper on a baking sheet. Arrange stem side down; bake until tender, 25–30 minutes.

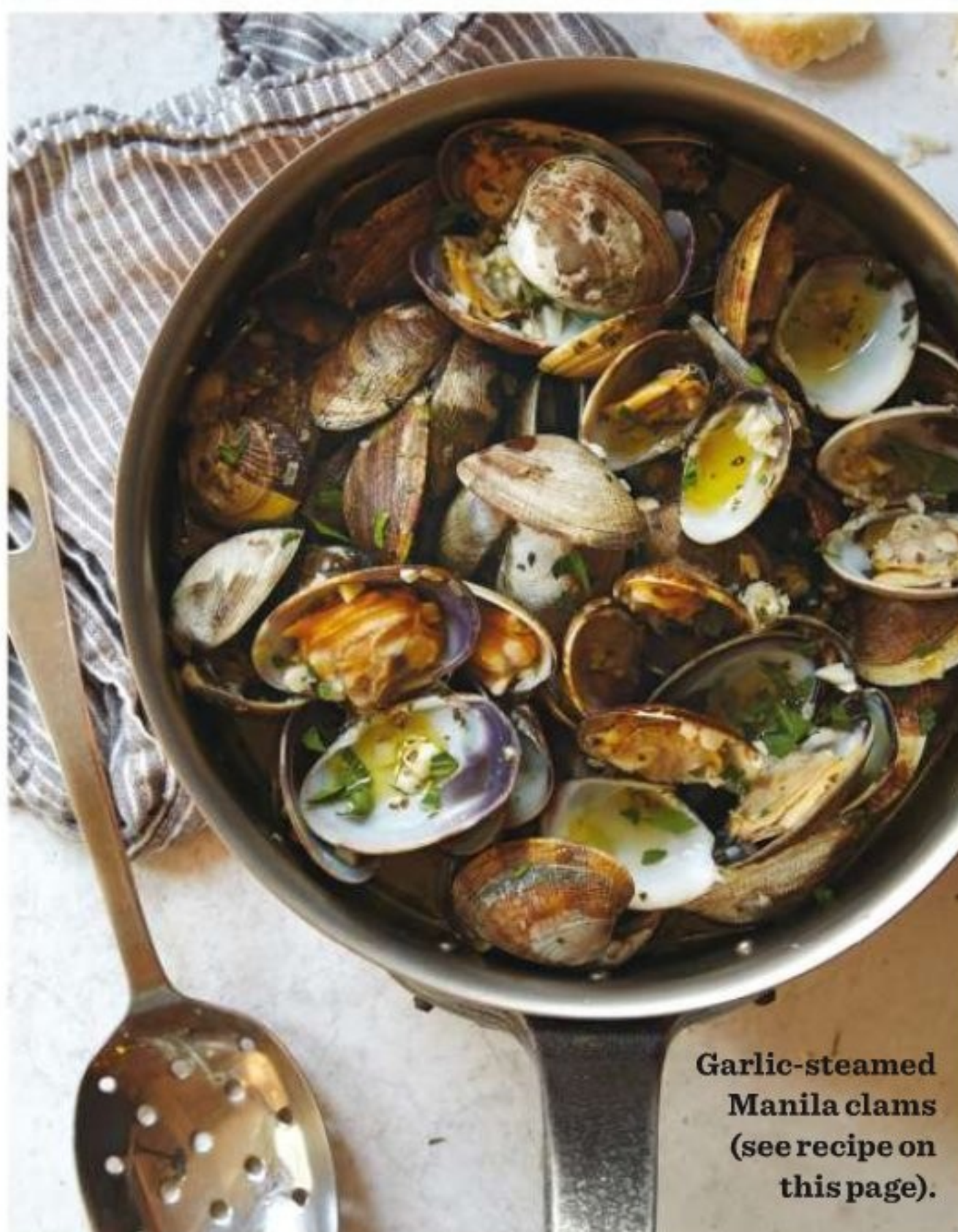
2 Heat oven broiler. Heat remaining oil and the garlic in a 12" skillet over medium; cook until garlic is golden, 4–6 minutes. Using a slotted spoon, transfer garlic to a paper towel to drain. Add chopped mushroom stems, shallot, salt, and pepper to skillet; cook until shallot is soft, 3–4 minutes. Add sherry; cook until evaporated, 2–3 minutes. Transfer to a food processor; add parsley, sage, and egg white, and pulse until coarsely ground. Transfer to a bowl; stir in reserved garlic, the Gruyère, and panko. Fill caps with 1 tbsp. filling; return to baking sheet. Drizzle

with olive oil; broil until tops are browned, 2–3 minutes.

Garlicky Skillet Greens with Ham

SERVES 6–8

A piquant sorghum gastrique and sweet garlic confit flavor these skillet-cooked greens (pictured on [page 58](#)) from Linton Hopkins, chef and owner of Restaurant Eugene in Atlanta.



Garlic-steamed Manila clams
 (see [recipe on this page](#)).

- 12 cloves garlic confit (see [recipe on page 92](#)), sliced, plus 2 tbsp. garlic oil

1 Boil vinegar, sorghum, and Sriracha in a 1-qt. saucepan; let gastrique cool. Boil ham hock and roughly chopped onion in a 4-qt. saucepan of water until ham is very tender, 1 1/2–2 hours. Let ham cool in water. Drain ham; finely shred meat, discarding bone.

2 Melt bacon fat in a 12" cast-iron skillet over medium-high. Cook reserved ham until browned and slightly crisp, 3–4 minutes. Stir in minced onion; cook until soft, 4–6 minutes. Increase heat to high, add both greens, and season with salt; cook, stirring constantly, until greens are wilted, 1–2 minutes. Stir in reserved gastrique, the garlic confit, and oil.

Garlic-Steamed Manila Clams

SERVES 2–4

This garlicky wine-sauced shellfish dish (pictured on this page) is served at The Stinking Rose, a garlic-themed restaurant in San Francisco.

- 2 tbsp. olive oil
- 8 cloves garlic, chopped
- 2 small shallots, minced
- 1 cup dry white wine
- 1/2 cup clam juice
- 3 tbsp. unsalted butter
- 2 tbsp. minced thyme
- Kosher salt and freshly ground black pepper, to taste
- 2 lb. Manila or little-neck clams or mussels, scrubbed
- 2 tbsp. minced parsley
- Crusty bread, for serving (optional)

Heat oil in a 6-qt. saucepan over medium. Cook garlic and shallots until golden, 8–10 minutes. Add wine, clam juice, butter, thyme, salt, and pepper; boil. Add clams; cook, covered, until shells open, 3–4 minutes. Stir in parsley; serve with bread, if you like.

★ Julia Child's Garlic Mashed Potatoes

SERVES 6

Blanching garlic mellows its bite for this side dish (pictured on [page 55](#)) adapted from Julia Child's *Mastering the Art of French Cooking: Volume 1* (Alfred A. Knopf, 1961).

- 30 cloves garlic, unpeeled
- 8 tbsp. unsalted butter
- 2 tbsp. flour
- 1 cup whole milk
- 2½ lb. russet potatoes, peeled and cut into 1" pieces
- Kosher salt and freshly ground white pepper, to taste
- ¼ cup heavy whipping cream
- ¼ cup minced parsley

Boil garlic in a 1-qt. saucepan of water 2 minutes; drain and peel. Melt 4 tbsp. butter in a 4-qt. saucepan over medium. Cook garlic until soft, 15–20 minutes. Stir in flour; cook 2 minutes. Stir in milk; cook until thickened, 3–4 minutes. Transfer to a blender; purée into a smooth sauce. Cook potatoes in salted boiling water until tender, about 15 minutes; drain and pass through a potato ricer back into the pan. Stir in remaining butter, reserved sauce, the cream, parsley, salt, and pepper; cook 2 minutes more.

Roasted Garlic Focaccia

SERVES 12–16

Cooking this garlic-studded focaccia (pictured on [page 62](#)) on a pizza stone gives the crust a delicious crunch.

- 2 heads garlic
- ¼ cup olive oil, plus more
- 2 cups water, heated to 115°
- 1½ tbsp. active dry yeast
- 5½ cups flour, plus more
- 1½ tbsp. kosher salt
- 1½ tsp. coarsely ground black pepper
- 3 tbsp. dry white wine
- 1 tbsp. coarse kosher salt

1 Heat oven to 350°. Slice garlic heads in half crosswise and set cut side up on a piece of aluminum foil. Drizzle with 2 tbsp. oil and 2 tbsp. cold water; wrap into a tight package. Bake until tender, 1–1½ hours.

2 Stir warm water and yeast in a bowl; let sit until foamy, about 10 minutes. In another bowl, whisk flour, salt, and 1 tsp. pepper until combined. Add yeast mixture and the wine; stir until dough forms. Transfer dough to a lightly floured surface; knead until smooth, 6–8 minutes. Place dough in a lightly greased bowl and cover with plastic wrap. Set in a warm place until dough is doubled in size, about 1 hour.

3 Transfer dough to a greased 13" x 18" rimmed baking sheet. Using your fingers, spread dough until it completely covers the bottom. Press dough all over to form dimples. Set in a warm place, uncovered, until dough is slightly puffed, 40–45 minutes.

4 Place a pizza stone on a rack in lower third of oven. Heat oven to 500°. Squeeze cloves from reserved garlic heads and press into dough, again forming dimples with your fingers. Drizzle remaining oil over dough. Sprinkle with remaining pepper and the coarse salt. Bake until focaccia is golden brown and cooked through, about 20 minutes. Let focaccia cool slightly before serving.

★ Tabaka da Niortskali (Georgian-Style Cornish Game Hen with Garlic Sauce)

SERVES 2

This crisp-skinned bird (pictured on [page 59](#)) is cooked in a generous amount of butter and served with a delectable pan sauce of garlic and cilantro. A small chicken can be substituted for the Cornish game hen.

- 1 2-lb. Cornish game hen, backbone removed
- 1 tsp. cayenne
- 8 cloves garlic (2 mashed into a paste, 6 roughly chopped)
- Kosher salt, to taste
- 10 tbsp. unsalted butter
- 1¼ cups chicken stock
- 2 tbsp. roughly chopped cilantro
- Country bread, for serving (optional)

1 Place hen, breast side up, on a cutting board; tuck wings back. Using the heel of your hand, press down on breastbone to flatten the hen. Cover hen with a piece of plastic wrap and, using the flat side of a mallet, pound until uniformly flat. Transfer hen to a plate and rub both sides with cayenne, garlic paste, and salt; cover with plastic wrap and chill 1 hour.

2 Melt 5 tbsp. butter in a 12" skillet over medium-high. Cook hen, skin side down, using a grill press or cast-iron skillet to weigh it down, until skin is browned and crisp, 5–7 minutes. Flip hen and replace weight. Reduce heat to medium-low; cook until hen is cooked through, 20–25 minutes. Flip hen and add remaining butter; cook, basting with butter, for 5 minutes. Transfer hen to a cutting board and let rest 10 minutes before carving.

3 Pour pan juices into a bowl and keep warm. Add chopped garlic to skillet; cook until soft, 4–6 minutes. Add stock and salt; bring to a simmer. Cook until sauce is slightly reduced, about 15 minutes. Remove sauce from heat and stir in cilantro. Drizzle reserved pan juices over hen. Serve with garlic sauce on the side, and bread, if you like.

Triple Garlic Linguine

SERVES 4–6

The pasta for this potent and luxurious dish (pictured on [page 59](#)) is cooked in chile-spiked chicken stock and bolstered by three preparations of garlic: roasted, fried, and sautéed.

- 1 head garlic, plus 10 cloves (7 thinly sliced, 3 minced)
- 1 cup olive oil
- ½ tsp. crushed red chile flakes
- 12 oz. linguine
- 4½ cups chicken stock
- ½ cup grated parmesan
- 2 tbsp. fresh lemon juice
- 2 tbsp. roughly chopped parsley, for garnish
- Kosher salt, to taste

1 Heat oven to 350°. Slice garlic head in half crosswise and set cut side up on a piece of aluminum foil. Drizzle with 2 tbsp. oil and 2 tbsp. cold water; wrap into a tight package. Bake until tender, 1–1½ hours.

2 Heat remaining oil and the sliced garlic in a 1-qt. saucepan over medium; cook until garlic is golden, 4–6 minutes. Using a slotted spoon, transfer garlic chips to paper towels to drain; set ⅓ cup oil aside. Reserve remaining oil for another use, if you like.

3 Heat reserved ⅓ cup oil, the minced garlic, and chile flakes in a 14" high-sided skillet over medium. Cook until garlic is soft but not golden, 2–3 minutes. Add pasta and stock; bring to a boil. Cook, using tongs to stir pasta occasionally, until liquid is almost evaporated and pasta is al dente, about 12 minutes. Unwrap roasted garlic and squeeze cloves into pasta. Add parmesan, lemon juice, parsley, and salt; toss to combine. Garnish with reserved garlic chips.



General manager Justin Williams of Bouchon Bistro and Bakery serves roast turkey. Facing page: staff lower the flag at day's end at The French Laundry.



HOLIDAY *for the* HEROES

At Napa Valley's
Bouchon Bistro, it's
a Thanksgiving
tradition to honor
our American
veterans with an
incomparable
family meal

BY THOMAS KELLER
PHOTOGRAPHS BY EILON PAZ

N

ineteenth-century American scholar Henry Van Dyke said, “Gratitude is the inward feeling of kindness received. Thankfulness is the natural impulse to express that feeling. Thanksgiving is the following of that impulse.” It is impossible for me to walk the streets of Yountville, California, without feeling grateful. When I moved here just over 20 years ago, I quickly found out it was a close-knit community, where people really cared for one another. For me, this was important because I had cooked in a lot of different places in Florida and Rhode Island, in Paris and New York and Los Angeles.

After years on the move, I was looking for the right spot in which to settle down, and Yountville felt like home. At Thanksgiving, I try to express my gratitude to the community that welcomed me in by hosting a special meal for returned U.S. soldiers who are living here.

Visitors to this Napa Valley town know it for its restaurants, resorts, and nearby wineries. What these vacationers may not know is that this area is also home to one of the largest populations of military veterans in the United States. With the residential facilities of the Veterans Home of California and the smaller Pathway Home located here, former servicemen account for more than a third of the town’s 3,000 residents.

In the early years at The French Laundry, my first restaurant in Yountville, we prepared bountiful Thanksgiving meals for our guests. Each table received a gorgeously roasted turkey. We asked diners to bring their own carving sets, which I would use to carve the bird. These Rockwellian celebrations were as fulfilling for me as they were for our guests; they helped me to understand how our restaurant could offer a uniquely warm experience to the community.

Still, plenty of these diners were from out of town. Then The Pathway Home, a non-profit program for veterans of the wars in Iraq and Afghanistan, asked me and my staff whether we would *(continued on page 71)*

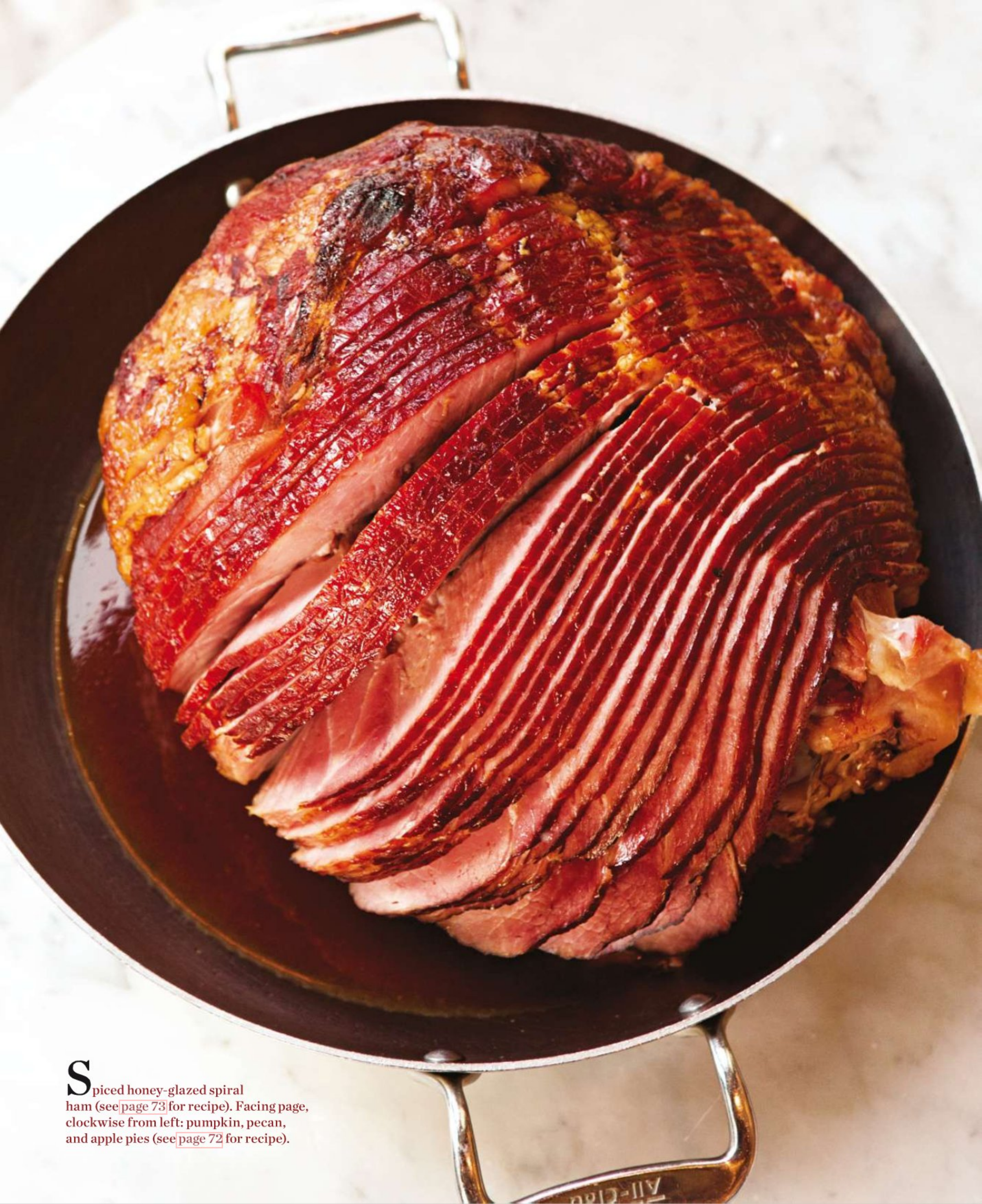


Guests at Bouchon Bistro's Thanksgiving meal serve themselves dishes, including, from left, macaroni au gratin, haricots verts casserole, ciabatta and sausage stuffing, and sweet potato purée. Recipes begin on [page 72](#).

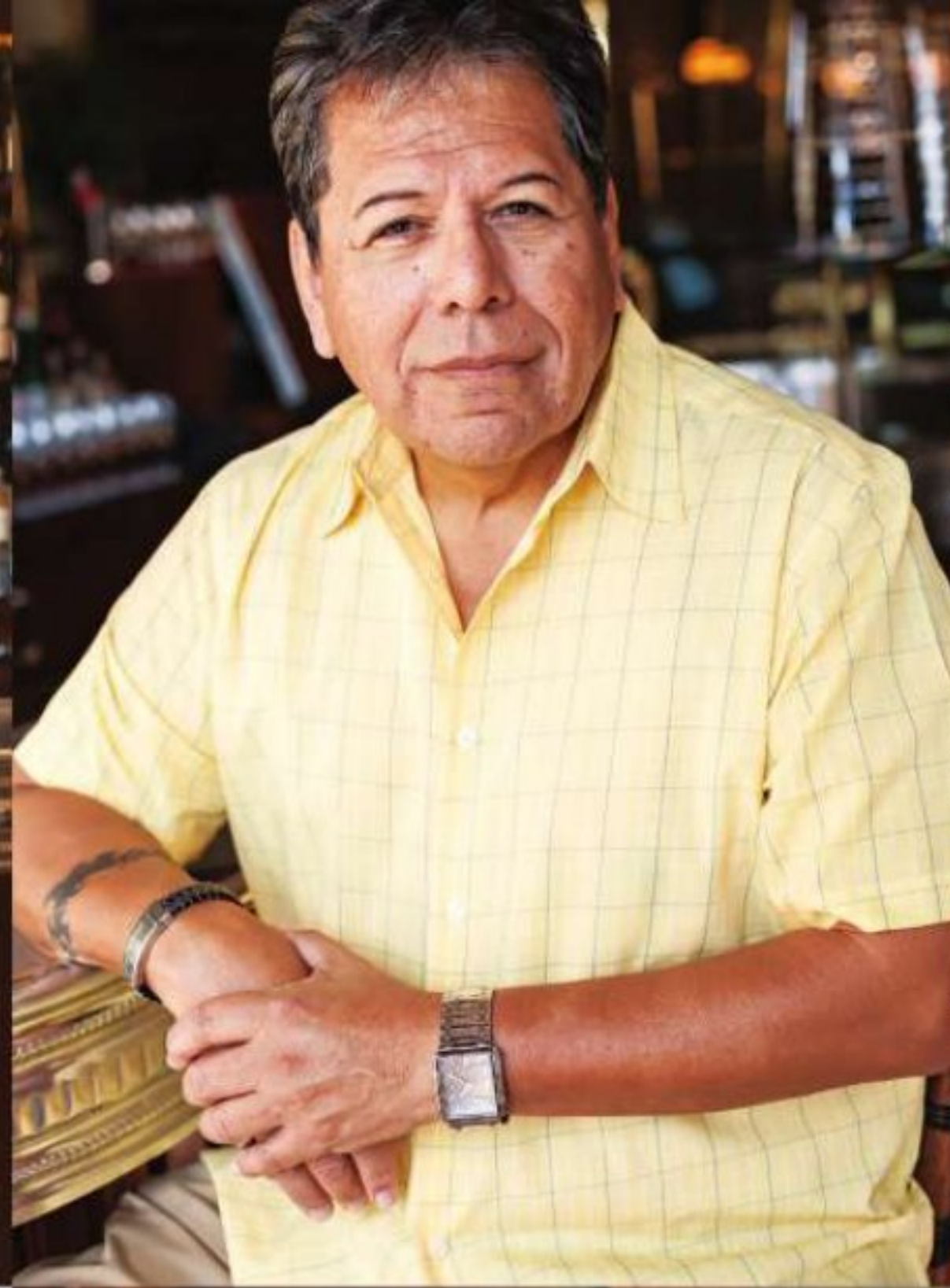


These men have given so much
of themselves; we make this
meal to thank them





Spiced honey-glazed spiral ham (see [page 73](#) for recipe). Facing page, clockwise from left: pumpkin, pecan, and apple pies (see [page 72](#) for recipe).



Top row, from left: Army veteran Evan Maier; veteran Tim Miller with his wife, Rebecca, and daughter Sophia; The Pathway Home program director Fred Gusman; Bouchon Bistro. Second row, from left: The French Laundry culinary gardener Aaron Keefer; a Thanksgiving plate; veteran Ryan Ellis with his wife, Carrie, and daughter Adelaide; The Pathway Home's Harold Flowers. Third row, from left: The Pathway Home's Jasmine Trau; veteran David McDermott; Bouchon Bakery's Abanaldona Iturri preparing marshmallow-topped sweet potato purée (see [page 73](#) for recipe).





Each year, we make lasting memories for everyone, as veterans and their families fill our dining room

(continued from page 66) consider serving a Thanksgiving dinner for their residents, all of whom were living here temporarily in my small town.

Connecting with veterans in Yountville had been, up to that point, a purely personal experience for me. My father, Edward Keller, a former Marine Corps Captain who served in World War II and the Korean and Vietnam wars, spent his last years here with me. At the end of his life, an accident left him confined to a wheelchair. Nevertheless, to his last, he was a spirited man, with a gift for gab and a very healthy appetite. He used to hang out at Bouchon and The French Laundry, eating and sipping wine, welcoming our guests and holding court. He was here to watch our projects grow—the restaurants, the bakery, the culinary garden where we raise the American flag each day. We installed the flagpole one July 4th with Dad in mind. He taught my staff how to handle the flag, how to fold and store it. It was our shared way of honoring all veterans. Since my father's passing, the flag ceremony is also a daily reminder of the time I got to spend with him here. So when I had the opportunity to cook for servicemen like him, I jumped at the chance.

Our tradition of preparing Thanksgiving dinner for the veterans of The Pathway Home, first at Ad Hoc and later at Bouchon Bistro, began in 2008. These men are coping with post-traumatic stress or traumatic brain injury as a result of their overseas service; they've come to The Pathway Home to heal, and they're separated from their regular lives for the duration of the program. On Thanksgiving, we welcome their visiting families to the table, but we also hope to show these men that there's an extended family here for them in Yountville. Men like Evan Maier, 31, whose three tours of duty included the dangerous work of clearing IEDs (improvised explosive devices); Ryan Ellis, 27, a Marine Corps combat martial-arts instruc-

tor; and David McDermott, 47, who served in Bosnia and both Gulf wars, have given so much of themselves. We make this meal to thank them.

Our staff volunteers their time, the floor staff dressed in casual clothing to signal that they are, first and foremost, neighbors to our guests. We use only the finest ingredients we can source, and the chefs pour their hearts into the dinner's preparation. We serve a turkey that's juicy from bathing in brine, with skin that's golden and crackling from the oven. We stuff the thighs with a rich turkey mousse, poach and pan-roast them, and serve them alongside the rest of the bird in a gorgeous presentation. Our spiral ham is beautifully glazed with pan drippings, local honey, and fragrant cinnamon and clove. We lay out the fixings: crispy-topped haricots verts casserole, sweet potato purée blanketed in toasted marshmallows, gratinéed macaroni and cheese creamy from mornay sauce, apple-cranberry relish, whipped potatoes, piquant braised cabbage, stuffing loaded with herbs and sausage, and more. And we finish, of course, with holiday pies: pumpkin, pecan, and an apple pie enriched with almond cream and our housemade spiced apple-butter. Time and again, these men have told me that, with a plate of turkey and all the trimmings, a day at Bouchon feels both familiar and healing. It's great to hear that.

Long ago, I had to acknowledge that there is no such thing as perfect food—only the idea of it. Accepting that limitation helped me to understand the real purpose of striving toward perfection: to make people happy. Each year, we create new lasting memories for everyone involved, as veterans and their families fill our dining room. It's an experience I feel profoundly grateful for. ✍️

THOMAS KELLER is chef-owner of Thomas Keller Restaurant Group. EILON PAZ's most recent story for *SAVEUR* was "Master Jeweler" (April 2014).



From left: haricots verts casserole enriched with shallots and mushrooms; sweet potato purée topped with toasted marshmallows; macaroni au gratin; and apple-cranberry relish. Recipes begin on this page.

Apple-Cranberry Relish

MAKES ABOUT 4 CUPS

Sautéed garlic and onion add a savory note to this sweet-tart relish (pictured on this page).

- 1/4 cup olive oil
- 12 cloves garlic, minced
- 1 medium yellow onion, thinly sliced
- 4 cups fresh or frozen and defrosted cranberries
- 2 sweet apples, such as Red Delicious, cored, peeled, and roughly chopped
- 2 1/2 cups unsweetened apple juice
- Kosher salt and freshly ground black pepper, to taste

Heat oil in a 6-qt. saucepan over medium. Cook garlic and onion until soft, 6–8 minutes. Add cranberries and apples; cook until cranberries burst and apples are tender, about 15 minutes. Add apple juice, salt, and pepper; boil. Reduce heat to medium; cook, stirring occasionally, until mixture is slightly dry, about 45 minutes. Let cool slightly and transfer to a food processor; pulse until coarsely ground. Serve cold or at room temperature.

Bouchon's Apple Pie

SERVES 8–10

Pastry chef Scott Wheatfill of Las Vegas' Bouchon Bakery enhances apple pie (pictured on page 68) with apple butter (see "Bouchon Apple Butter," page 92) and almond cream.

For the pâte sucrée:

- 8 tbsp. unsalted butter, cubed and chilled
- 3 1/2 tbsp. confectioners' sugar
- 1 egg, beaten, 1 1/2 tbsp. measured out for use
- 1/4 tsp. vanilla extract
- 1 cup all-purpose flour, plus more for dusting
- 1/4 cup almond flour (see page 94)

For the almond cream:

- 5 tbsp. confectioners' sugar
- 2 tbsp. unsalted butter
- 1/2 tsp. vanilla extract
- 1/4 tsp. almond extract
- 1/4 tsp. dark rum
- 1 egg
- 5 tbsp. almond flour (see page 94)
- 2 tbsp. all-purpose flour

For the apples:

- 1 3/4 cups granulated sugar
- 1/2 cup unsweetened apple cider
- 3 tbsp. unsalted butter
- 4 large semisweet apples, such as Fuji, peeled, cored, and cut into 8 wedges each

For the topping and for baking:

- 1/3 cup all-purpose flour
- 1/3 cup almond flour (see page 94)
- 5 tbsp. granulated sugar
- 4 tbsp. unsalted butter, cubed and chilled
- 1/2 tsp. kosher salt
- 1/2 cup homemade or store-bought apple butter
- Confectioners' sugar and ground cinnamon, for dusting

1 Make the pâte sucrée: Cream butter and sugar in a stand mixer fitted with a paddle attachment until fluffy, 1–2 minutes. Add 1 1/2 tbsp. egg and the vanilla; mix until combined. With the motor running, slowly add flours; mix until dough forms. Flatten dough into a disk and wrap in plastic wrap; chill 1 hour.

2 Make the almond cream: Using the stand mixer with a clean bowl and paddle, cream sugar and butter until fluffy, 1–2 minutes. Add extracts, rum, and egg; mix until combined. With the motor running, slowly add flours until cream is smooth. Cover bowl with plastic wrap; chill until ready to use.

3 Make the apples: Heat sugar in a 12" nonstick skillet over medium-high; cook, without stirring, until sugar is melted and light amber in color, 8–10 minutes. Carefully stir in cider and 1/2 cup water (mixture will bubble up); pour caramel into a bowl and set aside. Wipe skillet clean and melt butter over high heat. Cook apples until golden, 8–10 minutes. Add reserved caramel; cook until apples are just softened, 10–12 minutes. Let apples cool, then drain; discard caramel.

4 Make the topping: Pulse flours, sugar, butter, and salt in a food processor until mixture resembles fine sand; set aside.

5 Assemble and bake the pie: Heat oven to 325°. On a lightly floured surface, roll pâte sucrée into a 15" circle, about 1/8" thick. Fit into a 9" tart pan with a removable bottom; trim edges. Using a fork, prick the dough all over. Line dough with parchment paper and fill with pie weights or dried beans; bake until golden, 25–30 minutes. Remove paper and weights and let cool.

6 Spread reserved almond cream over dough; arrange apples over top. Spoon apple butter over apples. Sprinkle the reserved topping over entire surface of pie; bake until topping is golden, about 45 minutes. Let pie cool completely. Dust with confectioners' sugar and cinnamon before serving.

Ciabatta and Sausage Stuffing

SERVES 6–8

This rustic stuffing (pictured on page 73), laced with fresh herbs, aromatics, and sausage, is made with crusty Italian bread.

- 3 tbsp. unsalted butter
- 10 oz. bulk sweet or hot breakfast sausage, casing removed
- 1 carrot, cut into 1/4" dice
- 1 small yellow onion, cut into 1/4" dice
- 1 stalk celery, cut into 1/4" dice
- 2 cups turkey or chicken stock

- 1/3 cup olive oil
- 2 tbsp. roughly chopped parsley, plus more for garnish
- 2 tbsp. roughly chopped rosemary
- 2 tbsp. roughly chopped sage
- 1 12-oz. loaf ciabatta bread, cut into 1" pieces
- Kosher salt and freshly ground black pepper, to taste

Heat oven to 375°. Melt 1 tbsp. butter in a 12" skillet over medium-high. Cook sausage, stirring and breaking up meat into medium pieces, until browned, 8–10 minutes. Transfer sausage to a large bowl; set aside. Add remaining butter to skillet; cook carrot, onion, and celery until soft, 5–7 minutes, and transfer to bowl with sausage. Add stock, oil, parsley, rosemary, sage, bread, salt, and pepper to bowl; toss to combine. Spread evenly in a 9" x 13" baking dish. Bake until golden brown and bread is slightly crisp on top, 30–35 minutes. Garnish with more parsley, if you like.

★ Haricots Verts Casserole

SERVES 8–10

Sherry vinegar balances the richness in the cream sauce for this Thanksgiving staple (pictured on [page 72](#)), which is topped with crispy shallots.

- 2 1/2 lb. haricots verts or green beans, trimmed
- Kosher salt and freshly ground white pepper, to taste
- 2 cups canola oil
- 12 oz. white button mushrooms, sliced 1/4" thick
- 1 3/4 cups heavy cream
- 8 sprigs thyme
- 2 cloves garlic, smashed
- 1 1/2 tbsp. sherry vinegar
- 3 shallots, thinly sliced
- 1/2 cup flour

1 Cook haricots verts in an 8-qt. saucepan of boiling salted water until crisp-tender, 1–2 minutes. Drain and transfer to an ice bath until cold. Drain and pat dry using paper towels; transfer to a large bowl and set aside.

2 Add 3 tbsp. oil to pan; heat over medium-high. Cook mushrooms until browned, 8–10 minutes. Add cream, thyme, and garlic, and reduce heat to medium; cook, stirring occasionally, until cream is reduced by half, 8–10 minutes. Let cool slightly and discard thyme; transfer to a blender. Add vinegar, salt, and pepper; purée into a smooth sauce (consistency should be similar to thick pea soup; if necessary, add more cream). Transfer to bowl with haricots verts; toss to combine and spread into a 9" x 13" baking dish.

3 Heat oven to 400°. Wipe pan clean and add remaining oil; heat until a deep-fry thermometer reads 300°. Toss shallots in flour and, working in batches, fry until golden and crisp, 2–3 minutes. Using a slotted spoon, transfer shallots to paper towels to drain; season with salt and arrange over casserole. Bake until golden brown and bubbly, about 25 minutes.

★ Spiced Honey-Glazed Spiral Ham

SERVES 10–12

Although spiral-cut ham comes fully cooked, a low, slow roast will heat it through and caramelize its sticky, spiced glaze (pictured on [page 69](#)).

- 1 8–10-lb. bone-in, spiral-cut ham, room temperature
- 3 cups honey
- 2 tbsp. ground cinnamon
- 2 tbsp. unsalted butter
- 1 tbsp. whole cloves

Heat oven to 325°. Place ham on a baking sheet fitted with a

wire rack; pat dry using paper towels. Boil honey, cinnamon, butter, and cloves in a 4-qt. saucepan, 2–3 minutes. Brush half the honey mixture over ham and in between slices; bake, basting often with remaining honey mixture until ham is browned and an instant-read thermometer inserted into thickest part of ham reads 120°, 1–1 1/2 hours. Let rest 10 minutes before serving.

★ Sweet Potato Purée

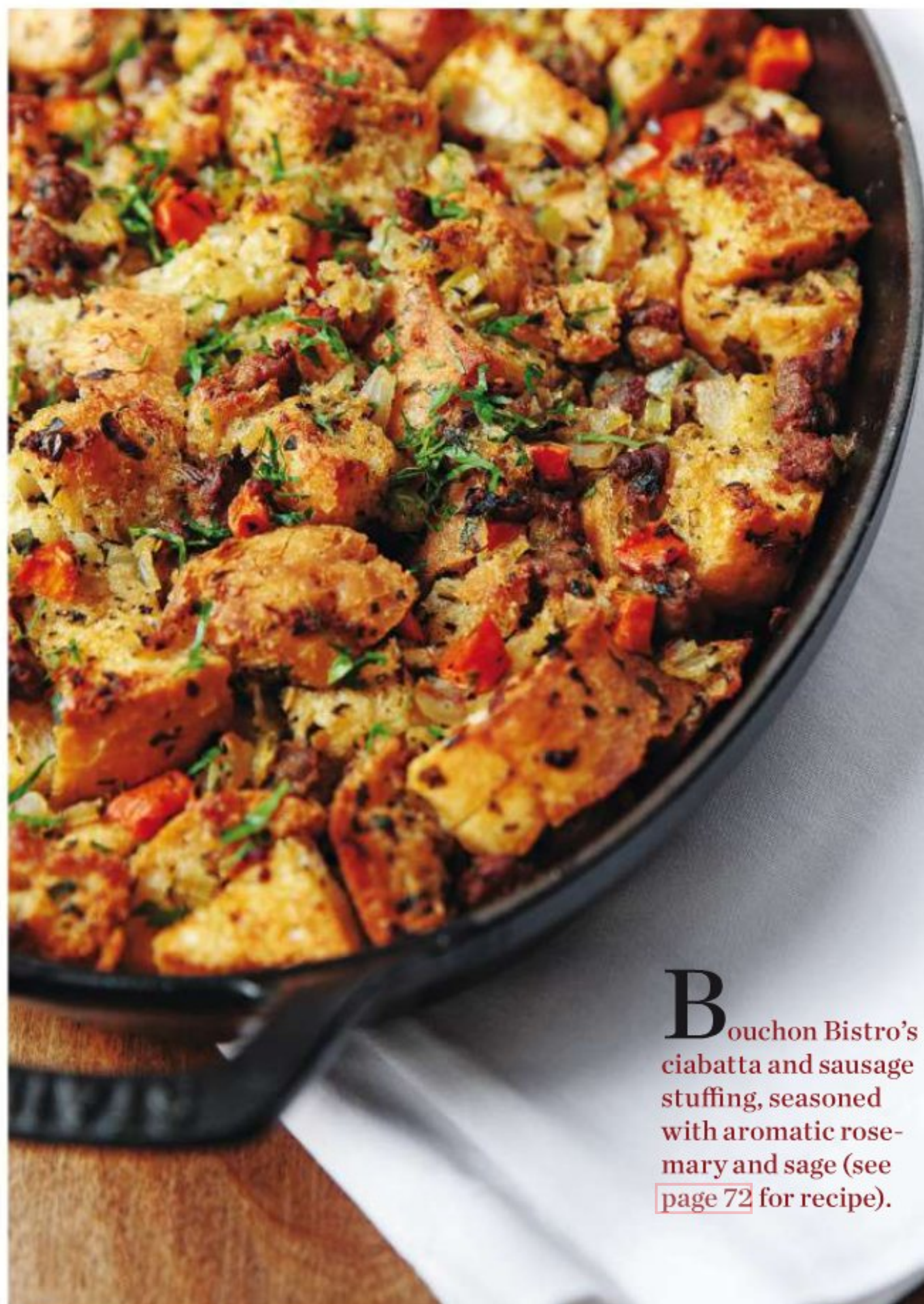
SERVES 8–10

Blended with mascarpone and topped with marshmallows, this decadent spiced sweet potato purée turns fluffy when baked (pictured on [page 72](#)).

- 4 lb. sweet potatoes, peeled and cut into 1 1/2" pieces
- 4 tbsp. unsalted butter, softened

- 3 tbsp. packed brown sugar
- 2 tbsp. honey
- 1/2 tsp. ground allspice
- Kosher salt and freshly ground black pepper, to taste
- 6 oz. mascarpone cheese, softened
- 3 cups mini marshmallows

Heat oven to 375°. Mix potatoes, butter, brown sugar, honey, allspice, salt, and pepper on an aluminum foil-lined baking sheet; spread into an even layer. Top with a sheet of parchment paper and cover with aluminum foil; bake until potatoes are very tender, 35–40 minutes. Let cool slightly and transfer to a food processor; add mascarpone cheese and purée until smooth. Spread mixture into a 9" x 13" baking dish; top with marshmallows. Heat oven broiler; broil cas-



Bouchon Bistro's ciabatta and sausage stuffing, seasoned with aromatic rosemary and sage (see [page 72](#) for recipe).

serole until marshmallows are browned in spots, 2–3 minutes.

Macaroni au Gratin

SERVES 8–10

Comté cheese and lots of freshly grated nutmeg bolster the mornay sauce for this creamy casserole (pictured on [page 72](#)).

- 1 lb. elbow macaroni
- Kosher salt and freshly ground white pepper, to taste
- 12 tbsp. unsalted butter
- 1 medium yellow onion (1/2 minced, 1/2 whole)
- 1 cup flour
- 6 whole cloves
- 2 bay leaves
- 8 cups whole milk
- 1 lb. Comté, fontina, or Gruyère, grated
- 1 tbsp. freshly grated nutmeg
- 1/4 cup bread crumbs

1 Cook macaroni in a 6-qt. saucepan of boiling salted water until al dente, about 8 minutes; drain and transfer to a bowl. Stir in 2 tbsp. butter; set aside.

2 Add remaining butter to pan; melt over medium-high. Cook minced onion until golden, 6–8 minutes. Stir in flour; cook 3 minutes. Stud remaining onion half with cloves and bay leaves and add to pan. Add milk; boil. Reduce heat to medium; cook, stirring occasionally, until thickened, 5–7 minutes. Strain sauce through a fine-mesh sieve over macaroni. Stir in three-quarters of the cheese, the nutmeg, salt, and pepper; transfer to a 9" x 13" baking dish. Top with remaining cheese and the bread crumbs; bake until golden and bubbly, 40–45 minutes.

Holiday Centerpiece

Bouchon Roast Turkey

SERVES 10–12

At California's Bouchon Bistro, turkey (pictured on [page 75](#)) is divided into pieces for cooking to maximize its flavor and texture. The drumsticks and breast soak in a tenderizing brine—honey, lemon, herbs, garlic, and lots of salt—before roasting, while thighs are deboned and stuffed with an herbed turkey mousse for roulades (see "It's a Wrap," on [page 93](#)).

For the brined and roasted turkey:

- 1 13–15-lb. turkey
- 4 cups kosher salt, plus more to taste
- 1 cup honey
- 1/4 cup whole black peppercorns, plus freshly ground to taste
- 10 lemons, halved
- 2 bay leaves
- 2 heads garlic, halved, plus 2 cloves, smashed
- 1 bunch parsley
- 1 bunch thyme
- Clarified butter, for brushing
- 2 carrots, quartered
- 1 small leek, halved
- 1 small yellow onion, halved

For the thigh roulades:

- 1 lb. ground turkey, chilled
- 2 egg whites, chilled
- 1/2 cup heavy cream, chilled
- 1/4 cup crème fraîche, chilled
- 1 tbsp. chopped rosemary
- 1 tbsp. chopped thyme
- Kosher salt and freshly ground black pepper, to taste
- Butchers' string, for tying
- 3 tbsp. unsalted butter

For the gravy and garnish:

- 8 cups turkey or chicken stock
- 1 1/2 lb. bulk breakfast sausage
- 1 cup flour
- Minced chives, for garnish (optional)

1 Divide the turkey into parts: Reserve giblets and neck for gravy. Remove hindquarters from turkey; separate drumsticks from thighs. Leaving the skin on the thighs, remove bones; reserve bones for gravy. Butterfly and lightly pound thigh meat until 1/4" thick; chill until ready to use. Remove wings and, using kitchen shears, remove backbone from turkey so only bone-in breast remains; reserve wings and backbone for gravy.

2 For the brined turkey: Boil salt, honey, peppercorns, lemons, bay leaves, garlic heads, parsley, thyme, and 2 gallons water in a large stockpot. Let brine cool. Add drumsticks and breast; cover and chill at least 3 hours or overnight.

3 Roast the brined turkey: Heat oven to 425°. Remove drumsticks and breast from brine and pat completely dry using paper towels; transfer to a roasting pan fitted with a rack. Brush with clarified butter; season with salt and pepper. Add reserved giblets, neck, thighbones, wings, and backbone, along with the 2 garlic cloves, carrots, leek, and onion to bottom of pan; roast until an instant-read thermometer inserted into the breast reads 165°, about 2 hours. Let drumsticks and breast rest 15 minutes before carving breast; keep warm. Discard grease from pan. Return pan to oven and roast until giblets, bones, and vegetables are browned, 45–50 minutes; set pan aside.

4 Make the mousse for the roulades: Purée ground turkey in a food processor. With the motor running, slowly add egg whites, then the cream, crème fraîche, rosemary, thyme, salt, and pepper until mixture is

smooth. Transfer mousse to a bowl and cover with plastic wrap; chill 30 minutes.

5 Assemble and cook the roulades: Heat a large saucepan of water until a deep-fry thermometer reads 180°. Lay thigh meat flat on a work surface and season with salt and pepper. Divide mousse among thighs and spread lengthwise down center of each thigh. Working from one long side, roll each thigh, encasing the mousse, into a tight package; tie with butchers' string. Wrap roulades separately using a triple layer of plastic wrap until airtight; twist ends and tie with string. Gently lower roulades into water; poach until filling is firm, 35–45 minutes. Discard plastic wrap; pat roulades dry using paper towels. Reduce oven to 350°. Melt butter in an ovenproof 12" skillet over medium. Cook roulades, turning as needed, until browned, 18–20 minutes. Transfer skillet to oven; cook roulades, basting often with pan juices, until an instant-read thermometer inserted into the thigh meat reads 165°, 20–25 minutes. Let rest 15 minutes before carving.

6 For the gravy: Place pan with reserved giblets, bones, and vegetables over medium-high. Add stock and cook, scraping up browned bits from bottom of pan, 2–3 minutes; strain stock. Cook sausage in a 6-qt. saucepan over medium-high until browned, 10–12 minutes. Sprinkle in flour; cook 2 minutes. Stir in stock; boil. Reduce heat to medium; cook until gravy is slightly thickened, 5–7 minutes. Arrange sliced turkey breast and roulades on a serving platter with drumsticks. Garnish with chives, if you like; serve gravy on the side.



Bouchon's Thanksgiving bird combines the roast drumsticks and breast with roulades of thigh meat stuffed with turkey mousse (see recipe on [page 74](#)).

TASTE *of* UMBRIA

In the
medieval
hill town of
Montefalco,
home to
the grape
sagrantino,
the spirit of
generosity is
as robust as
the wine

By Betsy Andrews

Photographs by
David Hagerman



Umbrian wine
producer Chiara
Lungarotti with
her sagrantino.

Facing page:
rigatoni with
pancetta tomato
sauce (see [page](#)
[87](#) for recipe).



Clockwise from top left: Marco Caprai; pecorino flan (see page 87 for recipe); Montefalco; sausages in sagrantino at Arnaldo Caprai winery. Facing page: pork with juniper berries (see page 86 for recipe).



I should have known better. I was standing amid vine rows heavy with fruit on a September evening a few weeks before the sagrantino harvest at Arnaldo Caprai winery in Umbria. I had arrived after a flight to Rome and a 2-hour drive north to the hilltop town of Montefalco. Now I craved dinner. So when Marco Caprai, the winery's rugged-faced owner, suggested that we "go into town for a drink first," I was disappointed. Inside the winery's kitchen, Salvatore Denaro, Caprai's chef, was cooking for us, tucking just-stuffed pork sausages into a bed of simmering sagrantino grapes and moving a mountain of diced pancetta to a stockpot for ragù. I wanted to watch him work. What sort of lousy timing was this for a side trip to a cocktail bar?

Twenty minutes later, at Macelleria-Norcineria Tagliavento, in neighboring Bevagna, my fears of going hungry were allayed. In butcher Rosita Cariani's shop, beneath dangling tail-on prosciutti, we stood at a counter and devoured *salumi*: porchetta, heady with herbs; salty-sweet *spalla* from the pig's shoulder; buttery *guanciale*; prosciutto, smooth as silk; and chewy *lonza*, dry-cured tenderloin. To go with it? Caprai's white wine Grecante, made from grechetto, an Umbrian

varietal. Brisk and vivacious with a peach-blossom fragrance, it cut through the fat and met the pork's sweetness straight on. Bingo. I never should have doubted the gastronomic impulses of an Umbrian.

Located in the undulating *cuore verde d'Italia*—"green heart of Italy"—Umbria was a sleepy agricultural corner of the Papal States for 500 years, and the culture remains more retiring than that of showy Tuscany to its west. But though they are humble, Umbrians do have treasures to proffer. "We've always been a poor region," said prominent vintner Chiara Lungarotti when I visited her at her family's Giorgio Lungarotti winery. "But we share what we have." Wine grapes are among the riches here: grechetto; the luxurious white grape trebbiano spoletino, which grows in some vineyards here on century-old vines; and Italy's ubiquitous sangiovese. Yet (continued on [page 83](#))

Photographer DAVID HAGERMAN's most recent story for *SAVEUR* was "Southern Comfort" (August/September 2014).



I never should have doubted the
gastronomic impulses of an Umbrian





Guanciale hanging in Bevagna's Macelleria-Norcineria Tagliavento. Facing page: Montefalco winemaker Giampiero Bea beside a 120-year-old trebbiano spoletino vine supported by a maple tree.

Happily, it turns out, lumbering sagrantino plays nicely with food



**Tagliatelle with
goose ragù (see
[page 87](#) for recipe).
Facing page, from
top: chef Massimo
Infarinati at Terre
de la Custodia
winery; the hills
beyond Montefalco;
grating cheese into
the ragù at Scaccia-
diavoli winery.**

(continued from page 78) none of these is more potent or iconic than Montefalco's sagrantino.

It's a tiny grape with a huge personality. Its thick skin is loaded with the polyphenols that yield the world's most tannic red wine, and one of its most flavorful. Acidity, sugar, alcohol, and loads of fruit—sagrantino has them all, along with a mouth-drying bite like that of black tea. And with possible references stretching back to Pliny the Elder, it may have a pedigree as deep as its character. In the town's San Francesco Church, a 1451 fresco shows Saint Francis with what's said to be a jug of it.

The wine that Saint Francis used for the sacraments, and that lay people drank at Easter with lamb, was sweet. Sagrantino passito, as the original sweet version of the wine is called, is made by air-drying harvested grapes to concentrate their sugars. But those sugars are balanced by copious tannins and acid, which is why the wine can be sipped alongside roast meats as well as sweets like the cornflake-coated *biscotti ai cereali* that are popular in Montefalco.

In the 1970s, Marco Caprai's father, Arnaldo, was among those who created sagrantino's dry expression. Through relentless experimentation, the younger Caprai managed to make the dry wine sing. Today, protected under DOCG (*Denominazione di Origine Controllata e Garantita*) status, it's a serious wine, its shoulders broadened by an obligatory 37 months of aging, at least 12 of those in oak. But despite that resting period, its natural tannins keep the wine so clenched up that it can take years in the bottle to relax.

As a fan of lighter wines, I had come to Montefalco to see if I could love this beast. It was a task I may have found harder had the winemakers not done as Umbrians do when they want to make friends: They fed me. Happily, as it turns out, lumbering sagrantino plays nicely with food.

After dinner at Caprai, we set off for our third meal of the night, at the inn Villa Roncalli, where chef Maria Luisa Scolastra threw



rosemary, fennel, and juniper berries into a pan of searing pork loin and served it with Caprai's Collepiano. The sagrantino was at first as tight as a fine Italian suit, but its spice and leather snuck up on me, its earthy richness lingering. A muscular wine, it was made for dark forest flavors; had there been boar on hand, it could have easily replaced the pork.

"*Cinghiale*—wild boar—is typical with sagrantino. It's very dark meat," Iacopo Pambuffetti, young and wild-haired, told me the following evening when he and his cousin Liù hosted me for dinner at his family's winery, called Scacciadiavoli, "cast out the devil," a reference to a local exorcist. From the kitchen came other meat dishes: fresh, chewy tagliatelle draped in a goose ragù; veal medallions smothered in wild mushrooms and a black truffle sauce. With the dishes, Liù opened a few bottles that showed how sagrantino, though shrouded in tannins and dark fruit, could reveal different faces. I would have expected the older wine to be more mellow, but Liù's 2007 sagrantino was softer and richer than the angular 2006. Still, with their brooding berry and balsamic flavors, both seemed fit for a winery with the devil in its name.

It's the devil in the details, of course, that makes things interesting. The area's blended red, montefalco rosso, is made primarily with sangiovese, but the wine gains its Umbrian gravitas from a dose of sagrantino. At Terre de la Custodia winery, I sampled one of these blends over dinner with the strapping, blond Giampaolo Farchioni, scion of a family that settled here from Austria in the 15th century. To a table set against sweeping estate views, Farchioni's chef, Massimo Infarinati, sent out plate after delicious plate. There was a sweet pecorino flan with a bright, chunky tomato sauce. Then came tagliatelle dressed in a veal ragù aromatic with a dose of the winery's montefalco rosso. I tasted that delectable pasta between

sips of the wine with which it was made. The rosso's currantlike sangiovese flavor gave in to the sagrantino's mocha finish. It cleansed my palate with tart fruit and then eased it into the next bite with depth, proving that massive sagrantino could be a team player.

Sagrantino's magnanimity bears out in the kitchen as well. At the homey Enoteca

• The Guide

The Umbrian hill town of Montefalco is about a 2-hour drive north from Rome's Fiumicino Airport.

WHERE TO STAY

Palazzo Bontadosi (Piazza del Comune 19; 39/074-237-9357; hotelbontadosi.com), housed in a 15th-century fresco-filled edifice, is a calming place to stay on Montefalco's Piazza del Comune.

WHERE TO EAT

The rustic wine bar and shop **Enoteca l'Alchimista** (Piazza del Comune 14; 39/074-237-8558; montefalcowines.com) offers more than 400 local labels to enjoy alongside fare like bacon cooked in sagrantino and sage.

Chef Maria Luisa Scolastra serves exquisite dishes like pork and juniper berries at **Villa Roncalli** (Viale Roma 25, Foligno; 39/074-239-1091; villaroncalli.com), an inn converted from a 17th-century hunting lodge.

WHERE TO SHOP

In the nearby town of Bevagna, the picturesque butcher shop

Macelleria-Norcineria Tagliavento (Corso Amendola 15, Bevagna; 39/074-236-0897) is packed to the rafters with incomparable *salumi*, fresh meat, cheeses, and condiments.

WHAT TO DO

Wine tasting is a highlight of any visit here. The website of the **Consorzio Tutela Vini Montefalco** (consorziomontefalco.it) contains information on, and links to, its 47 member wineries. Many of them have restaurants or offer dining by reservation.

The Lungarotti family maintains the excellent **Museo del Vino** (Corso Vittorio Emanuele 31, Torgiano; 39/075-988-0200; lungarotti.it), displaying artifacts from Italian winemaking's roughly 4,000-year history. —B.A.



l'Alchimista in Montefalco's main square, with a radicchio, pear, and pecorino salad as an intermezzo, I demolished a slab of cheese that had been aged in the wine, wrapped in radicchio and pancetta, and baked until oozing. The wine brought structure to the fatty preparation, bordering it in blackberries.

On my last evening in Montefalco, at Antonelli, a fourth-generation vineyard fringed in sunflower fields, I had the meal that truly made me fall for sagrantino. In the winery's café, Giorgio Barchiesi, a chef whose good humor is as ample as his girth, cooked massive amounts of a local signature, gnocchi al sagrantino. Pillow-y potato dumplings as big as apricots were simmered in a milky-purple sagrantino cream sauce that was lavished with butter, parmesan, guanciale, and silky caramelized onions. It was a wildly indulgent dish, but the sagrantino's tannins kept the richness at bay. Like a strong man bearing a troupe of acrobats, the wine held the other ingredients in perfect balance.

I thought then about something I'd been told often in this town. Winemaker Daniela Adanti, co-owner of Cantine Adanti winery, had put it best. "Sagrantino is very Umbrian," she said. "It is a closed wine, but give it time to open, to be known, and you'll appreciate it. It's the same as the people of Umbria. They don't seem open, but then, when you know them, they are very generous." I took a sip of the wine, blossoming now in its glass: berry, black pepper, cocoa, and oak. Beside the rich, tinted gnocchi, it was a generous pleasure, indeed. 🍷

From left: a Montefalco vineyard; a local with baked goods, including Umbrian snowflake cookies (front; see page 86 for recipe).



Montefalco is home to sagrantino (pictured, right), a grape that makes a majestic dry red with strong tannins and rich fruit. Lovely, too, is its sweet expression, the dessert wine passito. Sagrantino also forms the backbone of a blend, montefalco rosso. White wines include fresh, light grechetto and elegant trebbiano spoletino.



Paolo Bea Pagliaro 2007 (\$75) Maverick vintner Paolo Bea uses earth-friendly methods to make a sagrantino with a bordeaux soul: graphite, humus, and wild herbs.



Paolo Bea Passito 2006 (\$95) Rich but not too sweet, this debonair dessert wine tastes of black figs and earth.



Antonelli Chiusa di Pannone 2006 (\$33) Meaty and smoky yet mellow, this is a great sagrantino for ragù.



Perticaia Trebbiano Spoletino 2012 (\$20) A lovely white with a honey-suckle aroma, creamy texture, and well-meshed acids and oak.



Colpetrone Gold 2006 (\$50) The scent of charred bread crust yields to flavors of cassis and black cherry in this dry, rich red.



Scacciadiavoli Sagrantino 2008 (\$26) Bright acidity keeps this sagrantino lithe; hints of licorice and rosemary give it exciting depth.



Lungarotti Sagrantino 2008 (\$30) A pretty red from one of Umbria's most prominent winemaking families, this velvety wine offers herbs on the nose and a mouth full of roses, cocoa, and savory spices.



Terre de la Custodia Rosso di Montefalco 2011 (\$22) This sangiovese-based red has the scent of dusty road; chocolate and cherry notes resolve into an herbal finish.



Arnaldo Caprai 25 Anni 2008 (\$80) Rich soil, iron, tobacco, and prunes mix with a surprising potpourri note in this gorgeously textured wine that's great with steak.



Arnaldo Caprai Greccante 2012 (\$20) A flowery nose fronts zesty acids, chalk, and steely minerals, with a lingering peach finish.



Arnaldo Caprai Collepiano 2008 (\$40) What a knockout: tight and powerful with deep, dark leather, spice, and blackberry tones. Let it age.



Scacciadiavoli Montefalco Rosso 2010 (\$20) Cranberries, raisins, and smoke mingle in this swarthy red with pronounced but balanced tannins and acids.



Adanti Montefalco Rosso 2010 (\$15) Tart and tannic with hints of bright cherry and earthy peat moss, this bargain red blend is a great wine to pair with pizza.



Clockwise from top left: veal with mushroom-truffle sauce; gnocchi in sagrantino cream sauce; Umbrian snowflake cookies; arugula, pecorino, pine nut, and pear salad.

★ Biscotti ai Cereali

(Umbrian Snowflake Cookies)

MAKES 28 COOKIES

These delightful chocolate chip cookies (pictured on this page) get their nutty flavor and crunch from cornflakes.

- 2½ cups flour
- 1 tsp. baking powder
- ¼ tsp. kosher salt
- 1¼ cups granulated sugar
- 10 tbsp. unsalted butter, softened
- 3 eggs
- 6 cups cornflakes cereal (2 cups lightly crushed, 4 cups whole)
- ¾ cup semisweet chocolate chips
- Confectioners' sugar, for garnish

Heat oven to 350°. Whisk flour, baking powder, and salt in a bowl. In another bowl and using an electric hand mixer, cream

granulated sugar and butter until fluffy. Add eggs one at a time, beating well after each addition. Add dry ingredients; mix until dough forms. Fold in crushed cornflakes and the chocolate chips. Divide dough into 28 balls; roll in whole cornflakes. Space 1" apart on parchment paper-lined baking sheets. Bake until golden and crisp, 20–22 minutes. Let cookies cool; dust with confectioners' sugar.

Filetto di Maiale con Bacche di Ginepro

(Pork with Juniper Berries)

SERVES 4

Juniper berries and fresh herbs add aromatic appeal to pan-seared pork loin with potatoes and green beans (pictured on page 79), a dish served at Villa Roncalli in Foligno, Italy.

For the potatoes:

- ⅓ cup olive oil

- 1 lb. russet potatoes, peeled and cut into 1" pieces
- 10 oz. green beans, trimmed
- 1½ tbsp. minced sage
- 3 cloves garlic, minced
- Kosher salt and freshly ground black pepper, to taste

For the pork:

- 3 tbsp. lard or olive oil
- 2 oz. guanciale (see page 94) or pancetta, minced
- 1 1-lb. pork tenderloin
- Kosher salt and freshly ground black pepper, to taste
- 1 tbsp. juniper berries
- 4 sprigs rosemary
- 3 sprigs thyme
- 2 bay leaves
- 2 cloves garlic, minced
- 2 sprigs flowering fennel (optional; see page 94)
- 1 cup dry white wine
- 1 cup chicken stock

1 Make the potatoes: Heat oil in a 12" skillet over medium-high. Cook potatoes until golden, 10–12 minutes. Stir in green beans, sage, garlic, salt, and pepper. Reduce heat to medium; cook, covered, until potatoes are tender, 6–8 minutes. Transfer to a bowl; keep warm.

2 Make the pork: Wipe skillet clean and melt lard over medium-high. Cook guanciale until crisp, 2–3 minutes. Using a slotted spoon, transfer guanciale to a plate. Season pork with salt and pepper; cook, turning as needed, until browned, 8–10 minutes. Add juniper berries, rosemary, thyme, bay leaves, garlic, and, if using, the fennel; cook 1–2 minutes. Add wine; cook, stirring and scraping up browned bits from bottom of skillet, until evaporated, 12–15 minutes. Add stock; boil. Reduce heat to medium; cook, slightly covered, until an instant-read thermometer inserted into pork reads 145°. Let pork rest 5 minutes, then slice ½" thick; divide between plates. Simmer sauce until thickened, 10–12 minutes. Discard herbs and stir in reserved guan-

ciale, salt and pepper; spoon over pork. Serve with potatoes and green beans.

★ Gnocchi al Sagrantino

(Gnocchi in Sagrantino Cream Sauce)

SERVES 6–8

A reduction of sagrantino wine, along with guanciale, flavors the sauce for this creamy gnocchi dish (pictured on this page).

- 1 lb. russet potatoes
- 2 tsp. kosher salt, plus more
- 1¼ cups flour, plus more
- 2 eggs, lightly beaten
- 1 tbsp. olive oil
- 1 tbsp. unsalted butter
- 2 oz. guanciale (see page 94) or pancetta, minced
- 1 small yellow onion, thinly sliced
- 1½ cups robust red wine, such as sagrantino
- 1¼ cups heavy cream
- Freshly ground black pepper, to taste
- ½ cup grated parmesan

1 Make the gnocchi (see "How We Roll," page 91): Boil potatoes in a 6-qt. saucepan of salted water. Reduce heat to medium-low; cook until tender, 25–30 minutes. Drain, peel, and pass potatoes through a potato ricer into a bowl. Stir in 2 tsp. salt, the flour, and eggs until dough forms. Transfer dough to a work surface; knead until smooth, 1–2 minutes. Divide dough into 6 balls. Working with one ball at a time, roll dough into a 20" rope about ¾" thick. Cut crosswise into 1" pieces and transfer to a baking sheet; toss with some flour to prevent sticking. Chill until ready to use.

2 Heat oil and butter in a 12" skillet over medium. Cook guanciale until fat renders, 4–6 minutes. Add onion; cook until golden, 8–10 minutes. Add wine; cook until evaporated, 20–22 minutes. Add cream, salt, and pepper; boil. Let sauce cool slightly, then transfer to a blender and purée until smooth; return sauce to skillet and keep warm.

3 Bring a large pot of salted water to a boil and, working in batches, cook gnocchi until tender, 4–5 minutes. Using a slotted spoon, transfer gnocchi to skillet with sauce. Stir in $\frac{1}{8}$ cup parmesan, salt, and pepper. Garnish with remaining parmesan.

Pecorino Tortas con Salsa di Pomodoro

(Pecorino Flans with Tomato Sauce)

SERVES 6

At Montefalco's Terre de la Custodia winery, chef Massimo Infarinati serves fluffy pecorino flans with a simple tomato sauce (pictured on [page 78](#)).

- $\frac{1}{4}$ cup olive oil
- 6 cloves garlic, minced
- 1 28-oz. can whole peeled tomatoes, crushed by hand
- Kosher salt and freshly ground black pepper, to taste
- 8 large basil leaves, roughly chopped
- Unsalted butter, for greasing
- 6 eggs
- $2\frac{1}{4}$ cups heavy cream
- $1\frac{3}{4}$ cups grated Pecorino Romano
- Boiling water, for baking

1 Heat oil in a 12" skillet over medium-high. Cook garlic until golden, 2–3 minutes. Add tomatoes, salt, and pepper; cook until broken down and slightly thickened, 10–12 minutes. Add basil; cook 5 minutes and keep warm.

2 Heat oven to 300°. Grease six 6-oz. ramekins with butter and place in a 9" x 13" baking dish; set aside. Whisk eggs in a bowl until frothy. Add cream, pecorino, salt, and pepper; whisk until smooth and pour into prepared ramekins. Pour boiling water into baking dish to come halfway up sides of ramekins; bake until golden brown and slightly puffed, about 1 hour 20 minutes. Divide reserved sauce between 6 shallow bowls; invert 1 flan into center of each bowl.

Rigatoni all'Amatriciana

(Rigatoni with Pancetta Tomato Sauce)

SERVES 6–8

The recipe for this classic pork-enriched pasta dish (pictured on [page 76](#)) comes from Salvatore Denaro, the chef at Montefalco's Arnaldo Caprai winery.

- 2 tbsp. olive oil
- 1 12-oz. piece pancetta, minced
- 1 tsp. crushed red chile flakes
- 1 large yellow onion, minced
- Kosher salt, to taste
- 1 cup dry white wine
- 3 16-oz. cans whole peeled tomatoes, crushed by hand
- 1 lb. rigatoni
- $\frac{1}{2}$ cup grated Pecorino Romano

Heat oil in a 6-qt. saucepan over medium; cook pancetta until browned and crisp, 10–12 minutes. Add chile flakes, onion, and salt; cook until onion is golden, 10–12 minutes. Add wine; cook, stirring and scraping up browned bits from bottom of pan, until almost evaporated, 12–15 minutes. Add tomatoes; boil. Reduce heat to medium; cook until sauce is thickened, 45–50 minutes. Meanwhile, cook pasta in salted boiling water until al dente, about 14 minutes. Drain pasta; stir into sauce with half the pecorino. Garnish with remaining pecorino.

Rucola con Pecorino, Pignoli e Pere

(Arugula, Pecorino, Pine Nut, and Pear Salad)

SERVES 4

Raisins add a subtle sweetness to this salad (pictured on [page 86](#)) from Enoteca l'Alchimista in Montefalco, Italy.

- 1 cup boiling water
- 3 tbsp. raisins
- 1 tbsp. fresh lemon juice
- 2 ripe pears, peeled, cored, and thinly sliced
- 5 oz. baby arugula
- Kosher salt and freshly ground black pepper,

to taste

- 4 oz. Pecorino Romano
- 3 tbsp. pine nuts, toasted
- $\frac{1}{4}$ cup balsamic vinegar
- $\frac{1}{2}$ cup olive oil

Combine water and raisins in a bowl; let sit 20 minutes and drain. Toss lemon juice with pears in a bowl. Arrange arugula on a serving platter; season with salt and pepper. Top with pears and shave pecorino over top; sprinkle with raisins and the pine nuts. Whisk balsamic, salt, and pepper in a bowl. While whisking, slowly drizzle in oil until emulsified; drizzle dressing over salad.

Tagliatelle al Ragù d'Oca

(Tagliatelle with Goose Ragù)

SERVES 6–8

This hearty goose ragù (pictured on [page 82](#)) from Scacciadiavoli winery is flavored with fresh rosemary, sage, and a touch of dried chile.

- $\frac{1}{3}$ cup olive oil
- 10 oz. boneless, skinless goose breast (see [page 94](#)), minced
- 6 oz. goose liver (see [page 94](#)), minced
- 2 tbsp. minced rosemary
- $1\frac{1}{2}$ tbsp. minced sage
- 1 tsp. crushed red chile flakes
- 2 stalks celery, minced
- 1 carrot, minced
- 1 small yellow onion, minced
- 1 cup dry white wine
- 1 28-oz. can whole peeled tomatoes, crushed by hand
- Kosher salt and freshly ground black pepper, to taste
- 1 lb. tagliatelle
- Grated parmesan, for garnish

Heat 1 tbsp. oil in a 12" skillet over medium-high. Cook goose breast until browned, 5–7 minutes; transfer to a bowl. Cook liver until browned, 4–6 minutes; transfer to bowl with breast. Add remaining oil to skillet; cook rosemary, sage, chile flakes, celery, carrot, and onion until golden, 8–10

minutes. Add wine; cook until evaporated, 5–7 minutes. Add tomatoes, salt, and pepper; cook until thickened, 20–22 minutes. Stir in reserved goose breast and liver. Meanwhile, cook pasta in salted water until al dente, about 7 minutes. Drain, reserving 1 cup pasta water; toss pasta and reserved water in skillet with sauce. Garnish with parmesan.

Vitello con Salsa di Funghi e Tartufo

(Veal with Mushroom-Truffle Sauce)

SERVES 6

Shaved black truffle enriches the buttery mushroom sauce for this pan-fried veal (pictured on [page 86](#)) from Scacciadiavoli winery.

- $\frac{1}{3}$ cup olive oil
- 2 lb. veal cutlets, pounded $\frac{1}{8}$ " thick
- Kosher salt and freshly ground black pepper, to taste
- 12 white button mushrooms, thinly sliced
- $1\frac{1}{2}$ tbsp. minced rosemary
- $\frac{1}{2}$ tsp. crushed red chile flakes
- 6 cloves garlic, thinly sliced
- 3 tbsp. flour
- $1\frac{1}{4}$ cups chicken stock
- 1 small fresh or canned black truffle (see [page 94](#))
- 2 tbsp. unsalted butter, cubed and chilled

Heat half the oil in a 12" skillet over medium-high. Season veal with salt and pepper; working in batches, cook, flipping once, until browned, 6–8 minutes, and transfer to a plate. Add remaining oil to skillet; cook mushrooms until browned, 5–7 minutes. Add rosemary, chile flakes, garlic, salt, and pepper; cook 2–3 minutes. Sprinkle in flour; cook 2 minutes. Add stock; boil. Return veal to skillet; cook until sauce is thickened, 2–3 minutes. Shave half the truffle into skillet and remove from heat; stir in butter until sauce is emulsified. Transfer to a serving platter. Shave remaining truffle over the top.

★ IN THE SAVEUR ★

KITCHEN

Discoveries and Techniques from Our Favorite Room in the House

SHOW YOUR BEST SIDE

Chefs' great ideas
for filling out the
Thanksgiving
menu, plus the
wines to pair
with your meal



Clockwise from
top left: maple-
glazed carrots with
hazelnut crumbs;
Brussels sprouts
with horseradish
and pomegran-
ate seeds; coconut
beluga lentils. See
page 90 for recipes.



GEOFFREY ZAKARIAN

Chef/Partner at The Lambs Club and Culinary Director at The Plaza Hotel on his latest ventures, recipe tips, and finding the perfect table height.

1 WHAT MAKES EACH OF YOUR RESTAURANTS UNIQUE? WHAT GOES INTO PLANNING EACH CONCEPT?

We try to create each concept with the customer in mind, thinking what would best serve the location and the neighbors that live and work nearby. Each space has to be authentic to the location. For example, we are planning the expansion of The National brand to different neighborhoods and even different cities. Each will be very specific and speak to the residents of each community.

2 WHAT INSPIRES YOU IN YOUR COOKING?

I equate cooking with fashion. Everything old is new again. And I always stay simple — not too many components to a dish or ingredients on a plate.

3 IS THERE ONE COOKING TIP YOU ALWAYS CARRY WITH YOU?

Start with expert ingredients and treat them well.

4 WHAT IS THE BEST ADVICE YOU HAVE EVER RECEIVED?

In the kitchen... "You'd rather be looking at it than looking for it."

5 YOU HAVE RECENTLY BEEN NAMED THE CULINARY DIRECTOR OF THE PLAZA HOTEL. WHAT IS YOUR VISION FOR REINVIGORATING THE PALM COURT?

My vision for The Palm Court is simply a love letter to New York. I feel so incredibly honored to have the chance to reinvigorate this iconic place that sits at this incredible

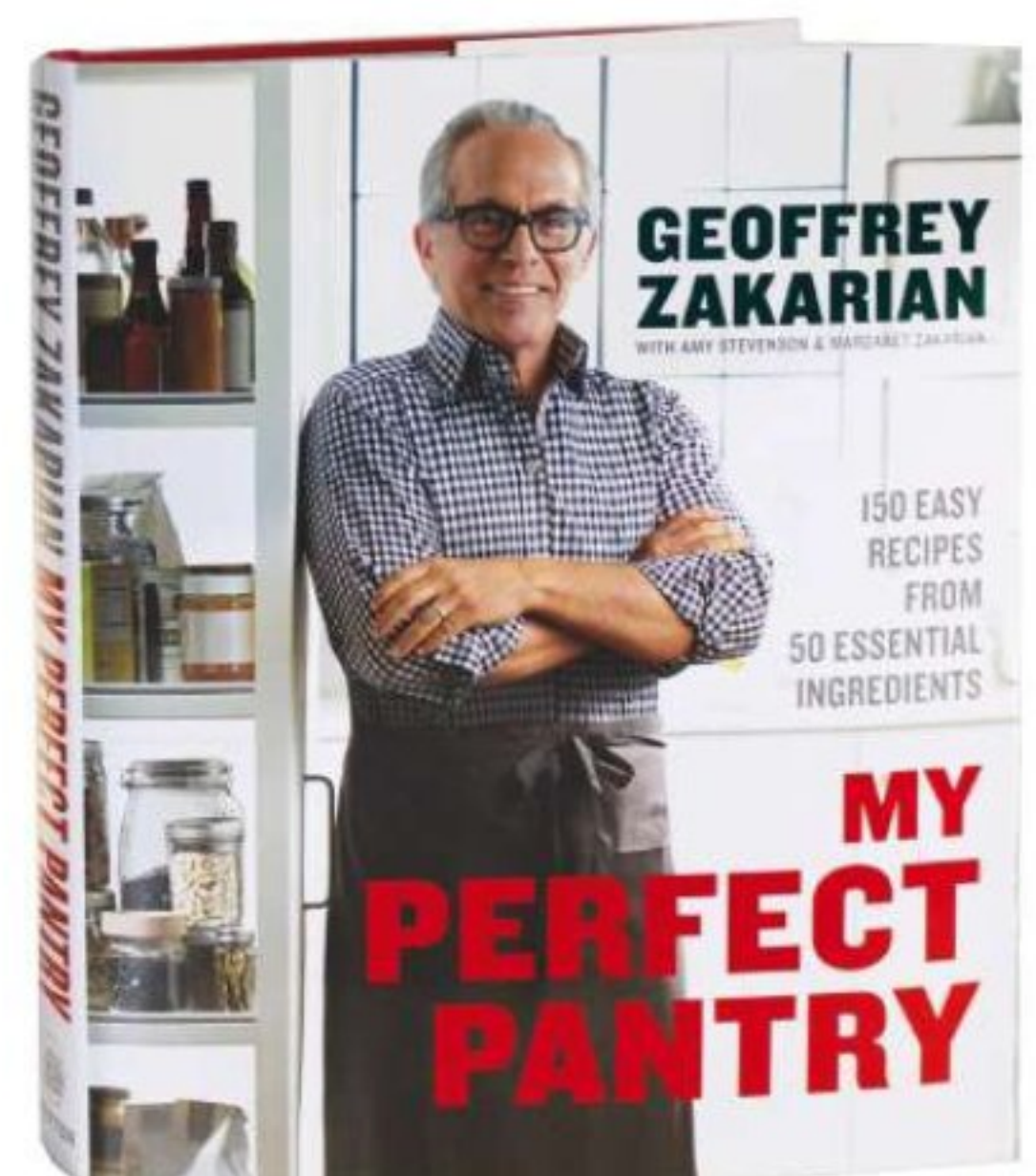
cross section of the world—5th Avenue and 59th Street! My wife, Margaret, and I scrutinized every detail to make sure we would be welcoming guests in a grand glamorous way, yet offering them a modern experience. For example, we took weeks to get the table and chair height just right. It is that perfect point right in between dining and lounging, creating a place where you want to relax, eat and drink for a few hours.

6 YOU JUST RELEASED A NEW COOKBOOK. TELL US ABOUT WHAT INSPIRED YOU TO WRITE THIS BOOK. WHAT DO YOU WANT PEOPLE TO TAKE AWAY FROM IT?

I have always been fascinated about the role a pantry plays in a kitchen. The more organized and well-stocked your pantry is, the better your meals will be on a consistent basis. The book, *My Perfect Pantry*, has my 50 top pantry ingredients and three recipes that go with each. It is a practical guide book as much as a cookbook, as you can see tips about each ingredient, as well as origin and bits of history. But to me, one of the best parts of the book is that there is a picture of each and every recipe.

7 DO YOU HAVE A FAVORITE RECIPE FROM THE NEW COOKBOOK, WHICH ONE AND WHY?

The book is divided into sections by ingredient, and the vinegar sections are my favorite. Acid is such an important part of balancing flavors, and if you know how to use vinegar to your advantage in the kitchen, you are ten steps ahead.



On sale October 7th.
Pre-order now at [amazon.com](https://www.amazon.com).

BEYOND THE STANDARD SIDES, there's a bounty of autumn vegetables to bring to the Thanksgiving table. This year, looking for new ideas, I reached out to some of my favorite chefs for recipes. Here's what they came up with. —*Kellie Evans*

Brussels Sprouts with Horseradish and Pomegranate Seeds

SERVES 4-6

Brussels sprouts are zipped up with horseradish (pictured on page 88) by chef Ken Oringer of Toro in Boston and New York.

- 2 lb. Brussels sprouts
- Kosher salt and freshly ground black pepper, to taste
- 1/2 cup olive oil
- 2 tsp. smoked paprika
- 2 tbsp. grated lemon zest, plus 1/4 cup juice
- 2 tsp. white wine vinegar
- 1/2 cup pomegranate seeds
- 1/4 cup grated horseradish

Heat oven broiler. Cook sprouts in salted boiling water, 4 minutes. Drain and transfer to an ice

bath. Drain, halve, and pat dry. Toss with oil, paprika, salt, and pepper on a baking sheet. Broil until caramelized, 8-10 minutes. Toss with lemon zest and juice and vinegar. Garnish with pomegranate seeds and horseradish.

Coconut Beluga Lentils

SERVES 4-6

At Turtle Bay Estate House on St. John in the U.S. Virgin Islands, chef Anthony Dawodu enriches lentils with sweet coconut milk (pictured on page 88).

- 1 1/4 cups beluga lentils
- 6 tbsp. unsalted butter
- 4 shallots, minced
- 1 cup coconut milk
- 1 cup shelled edamame
- 1 tbsp. minced thyme
- Kosher salt and freshly ground black pepper,

to taste

- 1 tbsp. minced parsley

Boil lentils in a 4-qt. saucepan of water until tender, 18-20 minutes; drain and transfer to a bowl. Add butter to pan; melt over medium-high. Cook shallots until golden, 5-7 minutes. Add lentils, coconut milk, edamame, thyme, salt, and pepper; cook 5 minutes. Stir in parsley.

Maple-Glazed Carrots with Hazelnut Crumbs

SERVES 4-6

Chef Charlie Parker of Haven restaurant in Oakland pairs glazed carrots with oranges and cumin-laced hazelnut crumbs (pictured on page 88).

- 2 lb. small carrots with green tops, tops

trimmed to 1/2",

carrots scrubbed

- 1/2 cup peeled hazelnuts
- 1 tsp. ground cumin
- 2 slices country bread, toasted and halved
- Kosher salt, to taste
- 1/4 cup maple syrup
- 4 tbsp. unsalted butter
- 2 oranges, suprême, plus 2 tbsp. fresh juice
- 1/4 cup cilantro leaves

Cook carrots in boiling water until just tender, 3-5 minutes. Drain and transfer to an ice bath; drain and pat dry. Pulse hazelnuts, cumin, bread, and salt in food processor into crumbs. Add carrots, syrup, butter, juice, and salt to pan; cook over medium-high until carrots caramelize, 10-12 minutes. Top with crumbs, suprêmes, and cilantro.

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SAVEUR MENU

A GUIDE TO EVENTS, PROMOTIONS & PRODUCTS



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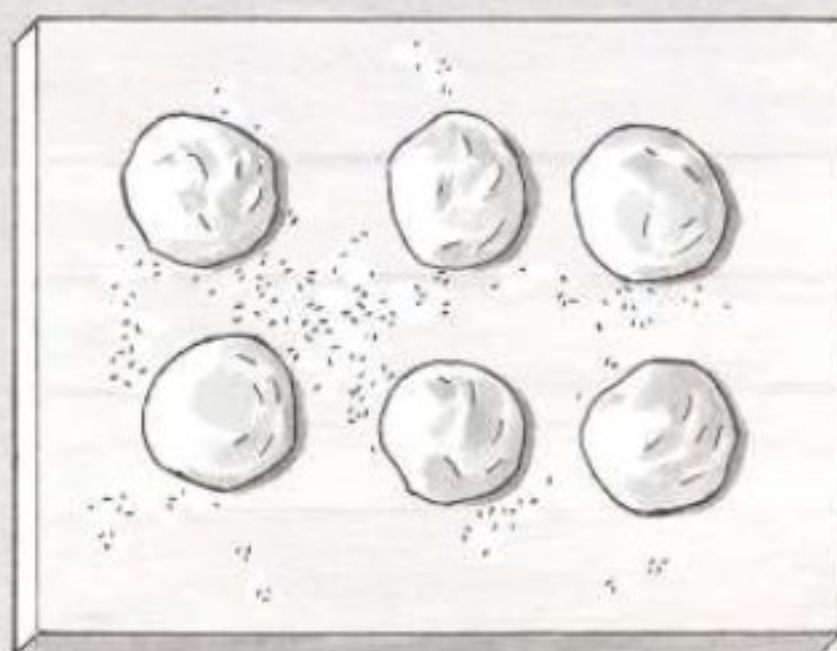
Rule Breakers

Oxygen is usually the enemy of wine, giving whites a metallic edge and reds an aroma like sawdust. But select wines, deliberately oxidized, transform into something beautiful. I think their complex, savory flavors go great with Thanksgiving dishes. **Domaine de Montbourgeau l'Etoile 2010**, a chardonnay-savagnin blend from France's Jura region, offers notes of candied walnuts and salinity, which are great with white meat. Made with Lebanese grape varieties, **Chateau Musar White 2003** stands up well to dark meat and starches with its distinct tannic structure, macerated stone-fruit flavors, and sage aromatics. Delicately sweet, **Primitivo Quiles Fondillón Solera 1948**, a Spanish red made from monastrell grapes, boasts dried cherry and roasted nut flavors, making it a natural partner to cranberry sauce. —*Jared Fischer, director of wine at Clement in The Peninsula New York*

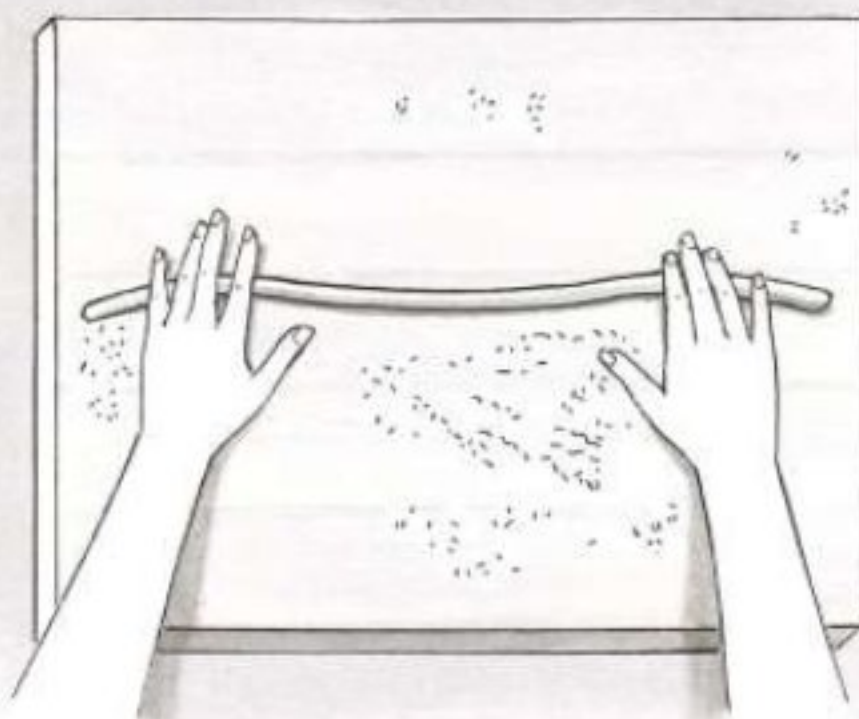
Above: The author with a bottle of **Domaine de Montbourgeau l'Etoile**.

HOW WE ROLL

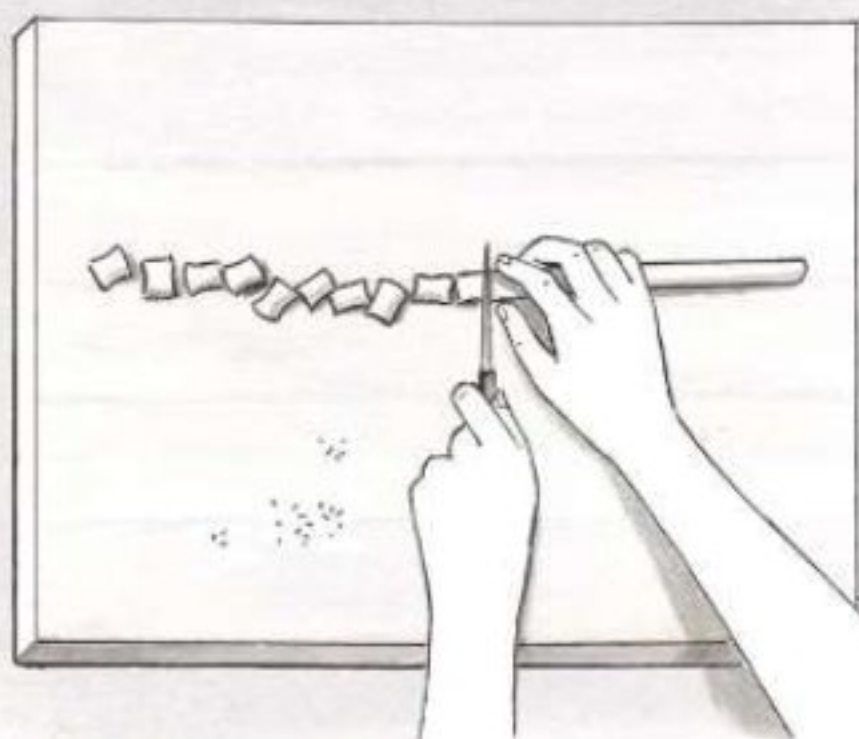
The pillowy potato dumplings that star in *gnocchi al sagrantino* (page 86) are easy to make. Follow these steps and then cook the *gnocchi* immediately or freeze them for later. —*Farideh Sadeghin*



- 1 Pass 1 lb. boiled, peeled russet potatoes through ricer into a bowl. Stir in $1\frac{1}{4}$ cups flour, 2 tsp. salt, and 2 beaten eggs until dough forms. Knead until smooth. Divide into 6 balls.



- 2 Working with 1 ball at a time, and using your hands, roll dough into a 20" rope, about $\frac{3}{4}$ " thick.



- 3 Cut crosswise into 1" pieces and transfer to a baking sheet; toss with some flour to prevent sticking.

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Bouchon Apple Butter

MAKES 4 CUPS

To make his apple pie (see [page 72](#)), Scott Wheatfill, the pastry chef at Las Vegas' Bouchon restaurant, uses a pure apple butter made with only the fruit and a splash of cider. Slow-roasting the apples concentrates their sweetness and cooks off excess moisture, creating a sauce that is thick enough to stick to a spoon when it's held upside down. To make it, heat the oven to 375°. Spread 18 semisweet apples, such as Fuji, which have been peeled, quartered, and seeded, in a single layer on greased baking sheets; bake, stirring and rotating baking sheets occasionally, until apples are dark and caramelized, about 3 hours. Let apples cool slightly, then transfer to a blender. Add 6 tbsp. unsweetened apple cider, and purée, scraping down sides as needed, until mixture is completely smooth. Store in an airtight container in the refrigerator up to 1 month. Makes about 3 cups. —K.E.



GARLIC'S SWEETER SIDE

Garlic confit, a silky, spreadable condiment, relies on a French technique for gently poaching peeled whole cloves in oil or fat. The process caramelizes the cloves and concentrates their sweetness while infusing them with the oil or fat that renders them rich and creamy. Linton Hopkins of Restaurant Eugene in Atlanta taught us this simple method for making confit. —K.E.



Garlic Confit Simmer 2 cups canola oil, lard, or rendered chicken or duck fat with 1 cup peeled garlic cloves in a 1-qt. saucepan over medium-low; cook until garlic is tender, 35–40 minutes. Let cool. Store in an airtight container in the refrigerator up to 2 weeks. Use in dishes like garlicky skillet greens with ham (see [page 62](#) for recipe).

IN DEFENSE OF THE PRESS

*The garlic press gets a bad rap—sometimes for a good reason. Plastic models break easily. Others don't so much crush garlic as juice it. And the tiny grates are hard to clean. But as we discovered while testing garlic recipes (see "The Glories of Garlic," [page 52](#)), a good press can be a boon, smashing the allium's cell walls handily and maximizing the interaction of the compounds and enzymes that give garlic its flavor. Our favorite is the **Oxo Garlic Press (\$20; [oxo.com](#))**. Its ample cup holds several cloves at once, and the sturdy steel-and-zinc handles exert the force to yield a fine, even mince. After pressing, a built-in grate cleaner pushes leftover bits of garlic free of the tool. —K.E.*





IT'S A WRAP

For Thomas Keller's Thanksgiving feast honoring military veterans (see "Holiday for the Heroes," [page 64](#)), executive chef Michael Sandoval of Yountville, California's Bouchon Bistro turns boneless, skin-on turkey thighs into elegant roulades. He stuffs them with a savory mousse of puréed ground turkey, cream, crème fraîche, herbs, and egg whites (see [page 74](#) for recipe). The ingredients must be ice-cold when you're making the mousse so that it spreads easily and does not seep out during cooking. Once rolled, tied, and secured in plastic wrap, the roulades are poached to firm up the mousse, then pan-fried and roasted to crisp the skin and cook the meat. Here's how to do it. —K.E.



1. Lay turkey thighs skin side down. Remove bones and butterfly meat; using the flat side of a mallet, pound until about 1/2" thick.



2. Season both sides of thighs with salt and pepper. Divide mousse between thighs and spread lengthwise down center of thighs.



3. Working from one long side, roll each thigh into a tight package; tie with butchers' string.



4. Wrap roulades separately using a triple layer of plastic wrap until airtight; twist ends and tie with butcher's string.



5. Heat a saucepan of water until a deep-fry thermometer reads 180°. Poach roulades until mousse is firm, 35–45 minutes. Discard plastic wrap; pat roulades dry using paper towels.



6. Melt butter in an ovenproof 12" skillet over medium. Brown roulades, 18–20 minutes. Transfer to a 350° oven; cook until an instant-read thermometer reads 165°, 20–22 minutes.



7. Let roulades rest 15 minutes before carving.

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PANTRY

A Guide to Resources

In producing the stories for this issue, we discovered ingredients and information too good to keep to ourselves. Please feel free to raid our pantry!

BY KELLIE EVANS

Fare

Order **navy bean pies** from Imani's Original Bean Pies and Fine Foods (\$32 for 2 pies; imanisoriginal.com). Purchase a copy of Sean Brock's book **Heritage** (Artisan, 2014) from amazon.com (\$25). Search for vintage **pie birds** at etsy.com. Contact Gold Coast Trading Company (718/292-5302) to buy **dawadawa** (\$6 for 1 lb.). Order a copy of **Frida's Fiestas: Recipes and Reminiscences of Life with Frida Kahlo** by Guadalupe Rivera and Marie-Pierre Colle from amazon.com (\$28). For more information about the **Frida Kahlo and Diego Rivera Culinary Festival** in March 2015 visit rosewoodhotels.com/en/san-miguel-de-allende. Buy **queso añejo** (often called *Cotija*) from mexgrocer.com (\$10 for 10 oz.) to make Frida Kahlo's zucchini salad (see page 26). Sip our favorite chef-brewery collaboration beers: Purchase **Morimoto Soba Ale** by chef Masaharu Morimoto and Rogue Ales from rogue.com (\$7 for 750 ml); try **Long Meadow Ale** by chef John Johnson and Captain Lawrence Brewing Company at TY Bar in Manhattan's Four Seasons Hotel (57 East 57th Street, New York, NY; fourseasons.com/newyork); visit lakeeffectbrewing.com for **Super Bier** by Superdewg and Lake Effect Brewing Company (\$6 for 750 ml); visit deschutesbrewery.com for **Zarabanda** by José Andrés and Deschutes Brewery (\$10 for 22 oz.); and visit thornstreetbrew.com for **Güerita Bonita Hibiscus Ale** by chef Luisteen Gonzalez and Thorn Street Brewery (\$7 for 16 oz.).

Classic

Purchase **ras el hanout**, available from kalustyans.com

(\$7 for 2.5 oz.), to prepare a classic Moroccan *bstilla* (see page 36).

Drink

Sip our favorite vermouths or use them in cocktails: Contact drinkupny.com for **Atsby Armadillo Cake** (\$39 for 750 ml) and **Vya Sweet Vermouth** (\$23 for 750 ml); buy **Ransom Dry** (\$30 for 750 ml) and **Uncouth Vermouth Apple Mint** (\$35 for 500 ml) from uncouthvermouth.com; and order **Imbue Petal & Thorn** (\$24 for 750 ml) and **Interrobang** from linerandelsen.com. Make the Brother James cocktail (see page 44) using **Cardamaro amaro** from vinosite.com (\$24 for 750 ml). Purchase **Braulio Amaro Alpino liqueur** (\$30 for 750 ml) and **St. George absinthe** (\$58 for 750 ml) from astorwines.com to prepare an American (see page 44). Make the Apple Barrel (see page 44) with **Becherovka liqueur** from



finewineandgoodspirits.com (\$20 for 750 ml). Use **Campari** from astorwines.com (\$30 for 750 ml) to prepare a *bicicletta* (see page 44). Make the Ford's Model



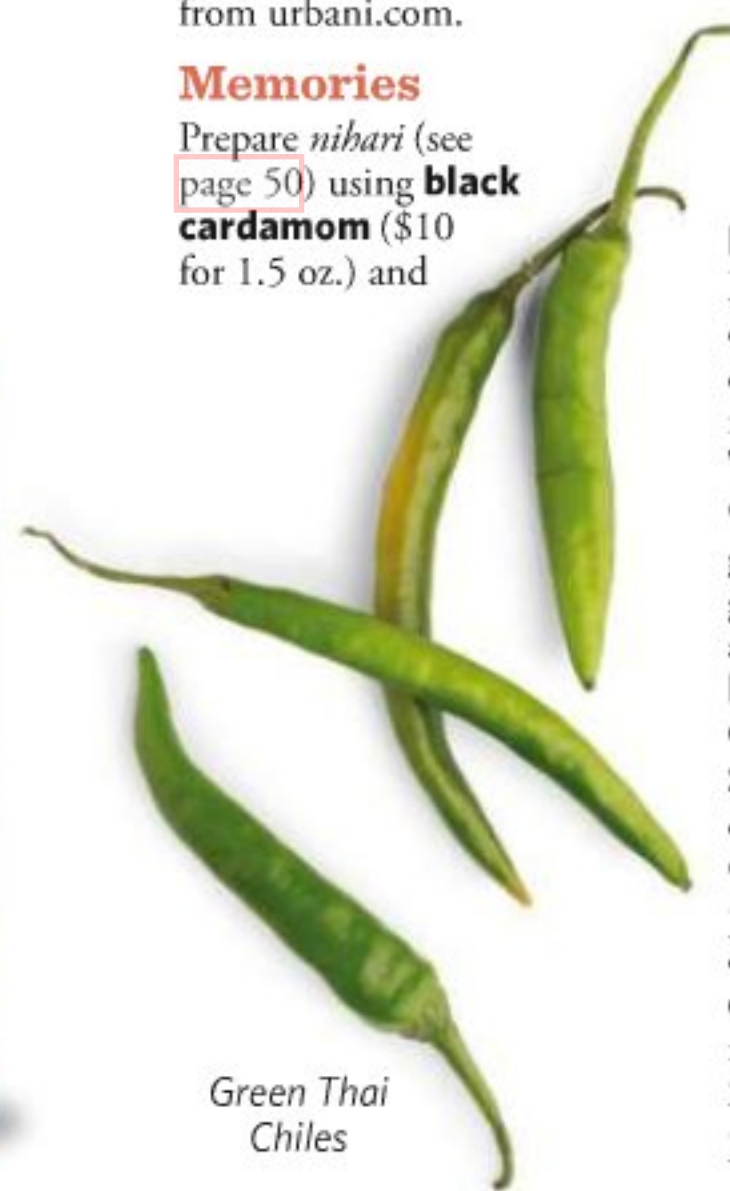
Tea Party (see page 44) with **Mandarin Napoléon brandy** from marketviewliquor.com (\$31 for 750 ml). Garnish the Vialiere (see page 44) with an **amarena cherry** from igourmet.com (\$14 for 18 oz.). Make a batch of Amor y Amargo's amber vermouth (see page 44) using **dried mugwort** (\$4 for 4 oz.) and **dried gentian root** (\$9 for 4 oz.) from mountainroseherbs.com; **dried chamomile flowers** from mspicesage.com (\$6 for 1 oz.); and **Laird's Apple Brandy** from unionsquarewines.com (\$33 for 750 ml).

Technique

Garnish a bowl of consommé (see page 47) with a few shavings of fresh **black winter truffle** when available (market price) from dartagnan.com or **jarred truffle** (\$23 for 2.6 oz.) from urbani.com.

Memories

Prepare *nihari* (see page 50) using **black cardamom** (\$10 for 1.5 oz.) and



Green Thai Chiles

ghee (\$10 for 8 oz.), both available at kalustyans.com, and purchase **small green Thai chiles** from your local Asian market.

The Glories of Garlic

For heirloom garlic varieties, contact the following farms: For information on where to purchase **Monviso**, contact Christopher Ranch (christopherranch.com); for **Metechi, Georgian Fire, Yugoslavian, Northern White, Bogatyr, Persian Star, Korean Red, Chesnok Red, Russian Tzan, Inchelium Red, Polish Red, Transylvanian, and Ajo Morado**, contact Allicin's Ranch (\$18 for 1 lb.; organicvolcanicgarlic.com); for **Nootka Rose, Mild French, and Silver White**, contact Filaree Farm (\$8 for a 4 oz.; filareefarm.com); for **Romanian Red, Siberian, and German**



Red, contact Last Green Valley Garlic Growers (\$11 for 8 oz.; ctgarlicgrowers.com); to check price and availability for **Thai Fire and Polish White**, contact Greif's Gourmet Garlic (prices vary; greifsgourmetgarlic.com; 541/805-5074); and for **Music, Romanian Red, Bogatyr, Korean Red, Georgian Crystal, Pskem, Spanish Roja, and Khabar**, contact Thaxton's Organic Garlic (\$2-8 per bulb, depending on size; thaxtonsorganicgarlic.com). Order **double black soy sauce** from amazon.com (\$8 for 20 oz.) to prepare Malaysian pan-seared snapper with gar-



Guanciale

lic and chiles (see page 61). Make garlicky skillet greens with ham (see page 62) using **sorghum**, available from nuts.com (\$8 for 16 oz.).

Taste of Umbria

Drink our favorite Umbrian wines (all 750 ml bottles, unless otherwise noted): Contact Rosenthal Wine Merchant (800/910-1990) for **Paolo Bea Pagliaro 2007** (\$88) and **Paolo Bea Passito 2006** (350 ml; \$100); order **Perticaia Trebbiano Spoletino 2012** (\$20) from Total Beverage Solution (516/921-9005); visit enotecalombardi.com for **Terre de la Custodia Rosso di Montefalco 2011** (\$15); purchase **Antonelli Chiusa di Pannone 2006** (\$33) from Omni Wines (718/353-8700); contact Vias Imports, Ltd. (212/629-0200) for **Colpetrone Gold 2006** (\$35); buy **Scacciadiavoli Sagrantino 2008** (\$42) and **Scacciadiavoli Montefalco Rosso 2010** (\$20) from Vinity Wine Company (510/601-6010); order **Lungarotti Sagrantino 2008** (\$30) from Vin Divino (773/334-6700); contact Folio Wine Partners for **Arnaldo Caprai Grecante 2012** (\$20) and **Arnaldo Caprai Collepieno 2008** (\$60); and order **Adanti Montefalco Rosso 2010** (\$15) from David Vincent Selection (908/228-5273). Make the pork with juniper berries (see page 86) using **guanciale** from igourmet.com (\$18 for 14 oz.) and **flowering fennel**, available from chefs-garden.com (\$23 for 50 sprigs). You can also use **guanciale** to make gnocchi in sagrantino cream sauce (see page 86). Order **goose breast** (\$19 for 2 lb.) and **liver** (\$33 for 2 lb.), both available from schiltzfoods.com, to make tagliatelle with goose ragu

(see page 87). Use fresh **black winter truffle** when available (market price) from dartagnan.com or **jarred truffle** (\$23 for 2.6 oz.) from urbani.com to prepare veal with mushroom-truffle sauce (see page 87).



Kitchen

Use **beluga lentils**, available from amazon.com (\$11 for 1 lb.), to make beluga lentils in coconut milk (see page 90). Pour our favorite oxidized wines for Thanksgiving: Purchase **2010 Domaine de Montbourgeaud de l'Etoile** (\$22 for 750 ml) and **Château Musar 2003 White** (\$55 for 750 ml) from astorwines.com; and order **Primitivo Quiles 'Fondillón' Solera 1948** from unitedcellars.com (\$125 for 750 ml). Order an **Oxo garlic steel press** from oxo.com (\$20).



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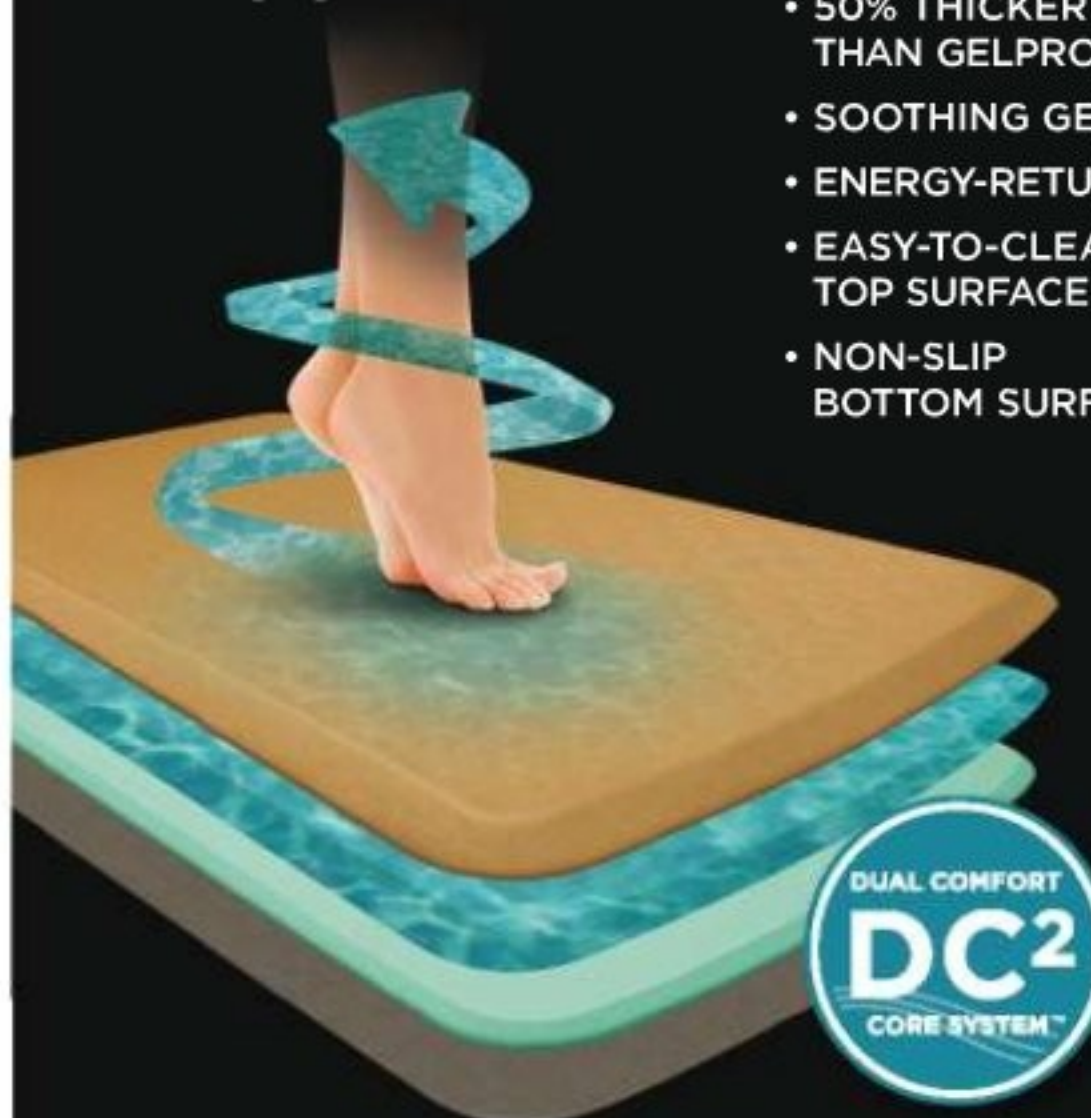
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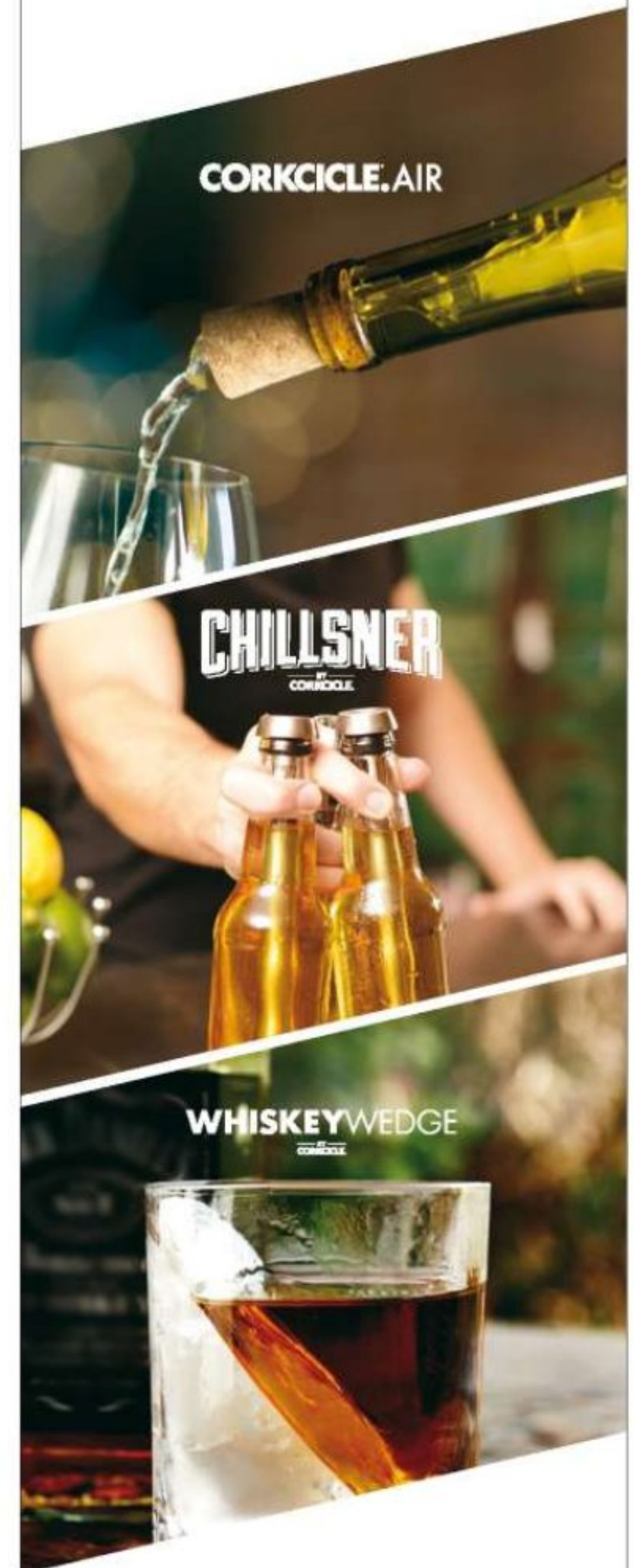
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When the gear on the market just isn't good enough, sometimes you've got to make your own.

Sitting on a thick wallet all day is a great way to ruin your back. So we created a better wallet with a patented shape to better fit your front pocket.

Over thirty designs available, ranging from Made in Maine bison leather to ballistic nylon. We're sure you'll see something you like.

